Meet Me In PARADISE www.jaciburton.com

A Taste of Paradise

A collection of recipes from authors, readers, and editors

A NOTE FROM JACI

Big thanks to Angie for all her hard work in wrangling this cookbook. It wasn't an easy task at all to put this together and I really appreciate her time and perseverance in getting the job done. It couldn't have happened without her.

Thank you to everyone in Paradise and to the authors of Ellora's Cave for their contributions to recipes in this cookbook..

Thanks to Jane, Rhea, Christine and Crystal for their assistance in formatting. Big hugs!

Come visit us in Paradise anytime:
http://groups.yahoo.com/group/jaciburtonsparadise

http://www.jaciburton.com

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A NOTE FROM ANGIE:
Special Thanks to:
Jane, Rhea, Christine, Crystal

For all of the hard work and time they put into helping with this cookbook!

Thank you, also, to those who contributed recipes. The response was overwhelming as you can see from the size of the cookbook. .

Cookbook compiled by:

Angela James, Editor
Samhain Publishing
www.samhainpublishing.com
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Beverages

Banana Orange Pineapple Punch

With or without a kick

Submitted by: Connie Spears

Ingredients:

2 cups of sugar
4 cups of water
1 can of Pineapple Juice (16 ounces or so)
3 or 4 medium bananas
¼ cup of lemon juice
1 large can of Orange juice or 2 small cans
3 to 4 bottles of Ginger Ale

Directions:

1. You will need a huge bowl. (trust me)

2. Also save your containers of large sour cream (24 ounces). Or you can use the small ones.

3. Boil water and sugar together. Let cool to it is almost tepid.

4. Use a blender for the rest. Cut up your bananas in small pieces and place in blender.

5. Open can of orange juice and place in blender with bananas. Puree all together.

6. Pour only 14 ounces of Pineapple juice and lemon juice into bowl and then pour your banana mix into it stir all together.

7. Then put water into bowl with mix and stir. Then scoop into your containers and freeze. This can stay up to 6 months to 8 months.

8. Then when you are ready for your party—Take out punch from freezer 1 ½ to 2 hours before and place in punch bowl let stand for 30 minutes and then pour ginger ale. The punch is suppose to be mushy but sometimes it melts and turns to liquid.

9. This punch makes about 50 to 75 cups. 25 to 30 large glasses. Making time tops 15 minutes once you get the hang of it.

Espresso Martini

Ingredients:
1 ounce vanilla Vodka
½ ounce Bailey's Original Irish Crème
½ ounce crème de cacao
1 shot espresso

"You can also throw in a splash o' kahlua and frangelico."

Jaycee's Red Rooster Punch

Ingredients:
1 ½ quarts cranberry juice cocktail
1 (6 ounce) can frozen orange juice concentrate, defrosted
2 cups vodka

Directions:
1. Combine all of the ingredients in a large plastic container.

2. Freeze for several hours. It will not freeze solid, but rather achieve the consistency of a slushy.

3. Scoop into punch cups or wine glasses and serve.

*"*Recipe from Everyday is a Party, by Emeril Lagasse, with Marcelle Bienvenu and Felicia Willett, published by William Morrow, 1999."*

Sparkling Cider

Submitted by: Kelly

Ingredients:

1 quart apple cider, chilled

½ C lemon juice, chilled

¼ C sugar

1 liter of ginger ale, chilled

apple slices

cinnamon sugar

Directions:

1. In a pitcher combine cider, lemon juice and sugar and stir until sugar is dissolved.

2. Add ginger ale and serve in martini or margarita glasses rimmed with cinnamon sugar. Float a slice of apple in the drink

Holiday Punch

Submitted by: Titania Ladley

http://www.TitaniaLadleyRomance.com

Ingredients:

6 C water

2 C sugar

1 46oz. can pineapple juice

1/4 C lemon juice

5 bananas (smashed)

2 C orange juice

2 quarts 7-Up or Sprite

Directions:

1. Boil water and sugar for 2 minutes.

2. Cool slightly and pour into punch bowl.

3. Stir in smashed bananas and all juices.

4. Freeze until icy, either overnight or for several hours.

5. Pour soda over frozen mixture and allow to sit while guests are arriving. Serve slushy.

"This recipe has been a tradition in my family for decades, whether the whole gang is getting together for Christmas, Easter, or July 4th. I hope you enjoy this yummy beverage as much as I have over the years!"

Hot Spiced Cider

Submitted by: Katherine Kingston
http://www.katherinekingston.com

Ingredients:
1 gallon apple juice or cider
1 cinnamon stick, broken into several pieces
¼ teaspoon nutmeg
¼ teaspoon allspice
¼ teaspoon ground cloves

Directions:
1. **Mix together in a large pot and bring to a boil.**

2. **Allow to simmer gently 15 to 20 minutes.**

3. **Don't boil too hard or it will evaporate and get too thick.**

4. **Serve hot.**

"Perfect for a cool, fall day."

Berry Sangria

Submitted by :Briana St. James

***Ingredients*:**

1 C fresh blueberries

1 C fresh blackberries

1 C fresh raspberries

1 C hulled, halved fresh strawberries

1 tbp. Splenda or sugar substitute

1 1/2 C white cranberry juice

1 bottle (750 ml) chilled rose wine

1 C sparkling water, as desired

Directions:

1. Wash berries.

2. In a pitcher, combine all berries, Splenda, and cranberry juice. Let sit 1 hour.

3. Stir in wine and sparkling water to make as bubbly as you like. Serve chilled.

Summer Cooler

Submitted by: Kelly

Ingredients:

½ C chilled cranberry juice

½ C chilled orange juice

½ C chilled 7UP

Directions:

1. Pour into a glassed filled with ice.

For a party you can make the same as a punch using equal parts of each. Make cranberry juice and orange juice ice cubes and put in the punch or us in each glass.

Titania's Holiday Punch

Ingredients:
6 cups water
2 cups sugar
1 (46 ounce) can of pineapple juice
¼ cup lemon juice
2 cups orange juice
5 ripe bananas
2 quarts 7-Up (or Sprite)

Directions:
1. Boil water and sugar in saucepan for 2 minutes. Cool.

2. In a large punch bowl, mix pineapple juice, lemon juice, and orange juice.

3. Stir in sugar water.

4. Mash bananas and mix into juices.

5. Freeze until at least half frozen.

6. Pour 7-Up over icy mixture.

7. If juice mixture is frozen solid, sit out a couple of hours before party to allow time to become half slushy.

Note: Double recipe and split into 2 punch bowls for large gatherings of 30 or more.

"This holiday punch is a recipe my family has used for decades. It's fizzy, sweet beverage that'll be the hit of your party!"

Bull Frogs

Submitted by: Jeana Paglialunga

Ingredients:

1 fifth of Gin

1 2Liter of 7-up or Sprite

1 can frozen concentrate Limeade

Directions:

1. Mix Limeade, Gin and 7-up or Sprite in punch bowl or pitcher.

2. Add ice and drink.

Perfect Mint Julep

Submitted by: Patti Duplantis, CP#2
First Lady and Princess of Paradise

Ingredients:
4 cups bourbon
2 bunches fresh spearmint
1 cup distilled water
1 cup granulated sugar
Powdered sugar

Directions:
1. To prepare mint extract, remove about 40 small mint leaves. Wash and place in a small bowl. Cover with 3 ounces bourbon. Allow the leaves to soak for 15 minutes. Then gather the leaves in paper toweling. Thoroughly wring the mint over the bowl of whiskey. Dip the bundle again and repeat the process several times.

2. To prepare simple syrup, mix 1 cup of granulated sugar and 1 cup of distilled water in a small saucepan. Heat to dissolve sugar. Stir constantly so the sugar does not burn. Set aside to cool.

3. To prepare mint julep mixture, pour 3 ½ cups of bourbon into a large glass bowl or glass pitcher. Add 1 cup of the simple syrup to the bourbon.

4. Now begin adding the mint extract 1 tablespoon at a time to the julep mixture. Each batch of mint extract is different, so you must taste and smell after each tablespoon is added. You are looking for a soft mint aroma and taste—generally about 3 tablespoons. When you think it's right, pour the whole mixture back into the empty liter bottle and refrigerate it for at least 24 hours to "marry" the flavors.

5. To serve the julep, fill each glass (preferably a silver mint julep cup) ½ full with shaved ice. Insert a spring of mint and then pack in more ice to about 1 inch over the top of the cup. Then, insert straw that has been cut to 1 inch above the top of the cup so the nose is forced close to the mint when sipping the julep.

6. When frost forms on the cup, pour the refrigerated julep mixture over the ice and add a sprinkle of powdered sugar to the top of the ice. Serve immediately.

Makes 10 servings.

Watermelon Mint Smoothie

Submitted by: Briana

Ingredients:
1 to 2 cups of seedless watermelon chunks
1 tablespoon honey
1 tablespoon fresh mint leaves, or to taste
1 cup lemon yogurt
Dash of cinnamon

Directions:
1. Puree watermelon, honey and mint in a blender or food processor quickly—do not over blend.

2. Pulse in the yogurt and cinnamon just until smooth.

Serves 1 or 2.

"This refreshing smoothie could earn a well-deserved place in your regular diet. It's so luscious—and it's good for you, too. Watermelon Mint Smoothie makes a great breakfast, or a super pick-me-up snack anytime."

Hot Spiced Tea

Ingredients:

12 small tea bags
12 cups water
2 cups sugar
2 cups water
1 (6 ounce) can frozen lemonade concentrate
1 (6 ounce) can frozen orange juice concentrate
1 (6 ounce) can frozen pineapple juice concentrate
4 sticks cinnamon
Orange and lemon slices

Directions:

1. Boil 12 cups water.

2. Add tea bags; simmer for 5 minutes.

3. Remove and discard tea bags immediately.

4. Add 2 cups water, sugar, juices and cinnamon sticks. Heat thoroughly.

5. Makes about 30 (4-ounce) punch cups. Serve in punch bowl. Garnish with orange lemon slices.

"More than 100 years ago, tea planters brought their finest ancestral tea bushes from China, Indian and Ceylon to the verdant Lowcountry of South Carolina. Now, direct descendants of those very plants have been lovingly restored to their former grandeur at Charleston Tea Plantation. In 1995, American Classic Tea, the only tea grown in America, was named the official hospitality beverage of the Palmetto State."

Hot Chocolate

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
2 ½ squares unsweetened chocolate (2 ½ ounce)
1/3 cup sugar
Salt, few grains
½ cup boiling water
4 cups milk

Directions:
1. Melt chocolate in top of double boiler, add sugar and salt; add boiling water, stirring until well blended.

2. Place pan directly over heat; boil about 3 minutes. Add milk gradually, heat to boiling point.

3. Beat until frothy.

4. Top each cupful with whipped cream or marshmallows if desired.

Makes about 6 servings.

Punch

Ingredients:
2 cups of sugar
4 cups of water
3 medium bananas
1 large can of frozen Orange Juice or 2 small cans
1 large can of Pineapple Juice
½ cup of lemon juice
3 (2 liter) bottles of Ginger Ale

Directions:
1. Boil water and sugar. Then let it cool to room temperature.

2. Blend (puree) bananas, Orange Juice, Pineapple together in very large mixing bowl. Then blend cooled sugar water together. Stir. Then put into bowls with lids and freeze.

3. Take out the punch 2 hours before party and place in a large punch bowl and pour Ginger Ale over it.

"You have a delectable slush drink."

"You can get punch happy on this. (optional you can add your favorite alcohol)."

Amaretto Paradise Recipe

Ingredients:
¾ ounce Amaretto Almond Liqueur
¾ ounce Malibu Coconut Rum
¾ ounce Midori Melon Liqueur
Fill with Pineapple Juice

Directions:
1. **Mix over ice.**

2. **Shake and serve.**

Blue Hawaiian

Ingredients:
1 ounce light rum
2 ounce pineapple juice
1 ounce Blue Curacao liqueur
1 ounce cream of coconut
1 slice of pineapple
1 cherry

Directions:
1. Blend light rum, Blue Curacao, pineapple juice, and cream of coconut with one cup ice in an electric blender at high speed.

2. Pour contents into a highball glass.

3. Decorate with the slice of pineapple and a cherry.

"How does that sound, I think I'll make one for me too? Anyone else want one? LOL"

Go-To-Bed

Ingredients:
¾ ounce Brandy
¾ ounce Rum
¾ ounce Cointreu
½ ounce lime juice

Directions:
1. Pour over crushed ice.

Enjoy.

The VAMPIRO

Ingredients:

¼ cup white tequila
¼ cup tomato juice
¼ cup fresh orange juice
¼ cup fresh lime juice
½ teaspoon powdered red chile or cayenne (adjust to taste)
dash of kosher salt
freshly ground black pepper to taste
1 cup crushed ice
2 lime wedges

Directions:

Pour over crushed ice. Garnish with lime wedges.

"Vampire's Kiss"

Ingredients:
1 ounce Stolichnaya Vodka
½ ounce Peach Schnapps
½ ounce Razzmatazz
Dash of grenadine
Cranberry Juice (To taste)

Directions:
1. **Shake with ice, strain over ice in an old-fashioned glass, and serve.**

Breads

Banana (Nuts Optional) Bread

Submitted by: Jackie Ritch, CP #81
Lady of Positive Vibes
Vic #55

Ingredients:
2 eggs (slightly beaten)
1 cup brown sugar
1 stick butter or margarine (melted)
½ teaspoon salt
1 teaspoon baking soda
1 ¼ cup flour
1 cup mashed banana (approximately 3 bananas)
nuts (optional)

Directions:
1. Preheat oven to 325°F.

2. Grease (or use non-stick cooking spray) one 9 x 5 x 3 inch loaf pan.

3. To the slightly beaten eggs, add 1 cup brown sugar and 1 stick of melted butter or margarine, stir well.

4. Add ½ teaspoon salt and 1 teaspoon baking soda to mixture and stir well.

5. Slowly add 1 ¼ cups of flour to mixture.

6. Add 1 cup mashed banana (and nuts if wanted).

7. Pour into prepared loaf pan.

8. Bake for approximately 1 hour, or until knife inserted in middle of cake comes out clean.

9. Cool before removing from pan.

"Mama would always buy bananas when she did her weekly grocery shopping. Sometimes we were in the mood for bananas and we would eat them all, and sometimes when we weren't in the mood, they would ripen before all were eaten. When the bananas weren't all eaten, mama would make banana bread. We were always in the mood for banana bread. Great served with coffee for breakfast or after dinner as dessert. If the bananas are getting too ripe and you don't have time to bake bread, put them in the freezer until you do have time."

Cool Peach Bread

Ingredients for cake:
½ cup butter, softened
½ cup sugar
½ cup firmly packed brown sugar
2 ½ cups canned peaches
2 eggs
½ cup sour cream
½ teaspoon vanilla
2 ½ cups all purpose flour
1 teaspoon baking soda
½ teaspoon salt
½ teaspoon cinnamon
½ cup finely chopped sliced almonds

Ingredients for frosting:
½ cup powdered sugar
1 tablespoon reserved peach juice
1 teaspoon corn syrup
¼ teaspoon cinnamon

Directions:

1. Preheat oven to 350°F.

2. Grease a 9" x 5" loaf pan.

3. In a large bowl, cream butter and sugars until light and fluffy.

4. Drain peaches and chop, reserving 1 tablespoon peach juice for frosting. Add chopped peaches, eggs, sour cream, and vanilla; mix well.

5. Beat in the four, baking soda, salt and cinnamon. Fold in almonds and pour into pan.

6. Bake for 60 – 70 minutes or until toothpick comes out clean.

7. In a small bowl, combine powdered sugar, peach juice, corn syrup and cinnamon. Beat until smooth. Drizzle over cooled loaf.

"Here's a Yummy cake to go with your Peach Ice Cream. It's an old Shaker Recipe. Tradition says that the cake was beaten with a peach twig to add a delicate peach flavor to the cake batter."

Beer Bread

Ingredients:
3 cups Self-Rising flour
3 tablespoons sugar
1 can of beer
Sesame Seeds (optional)

Directions:
1. Preheat oven to 350°F.

2. Mix the flour, sugar and beer.

3. Pour the batter into a greased loaf pan.

4. Sprinkle the top with sesame seeds.

5. Bake for 45 minutes, then remove bread and pour ¼ cup melted butter on top of loaf and continue baking for another 15 minutes.

6. Cool on wire rack.

"Sooooo damn easy!"

Broccoli Bread

Submitted by: Kelly

Ingredients:
2 boxes of jiffy corn bread mix
10 oz frozen chopped broccoli, thawed
12 oz cottage cheese
8 oz cheddar cheese, shredded

Directions:
1. Make corn bread according to package, adding broccoli and cheeses to the batter.

2. Bake according to package and serve.

"This is my MIL's recipe. She makes it for covered dish dinners and family dinners. Everyone loves it."

2-Ingredient No-Knead Beer Bread

Submitted by: Pam Pellini

Ingredients:
2 2/3 C self-rising flour
12 oz beer, freshly opened, chilled or at room temperature

Directions
1. Heat oven to 375 degrees F. Lightly grease a 9 x 5 x 3-in. loaf pan.

2. Put flour in a medium bowl. Add beer and stir with a rubber spatula just until mixed and flour is moistened completely. Scrape into prepared pan.

3. Bake 50 to 55 minutes until top is lightly browned, sides pull away from pan and pick inserted near center comes out clean.

4. Cool in pan on a wire rack 5 minutes, then turn out on rack to cool.

5. To serve: Cut in 1/2-in.-thick slices with a serrated bread knife.

Per slice (18 per loaf):
71 cal, 2 g pro, 15 g car, 1 g fiber, 0 g fat (0 g saturated fat), 0 mg chol, 1 mg sod

Makes: 1 Loaf
Time: 2 min plus 55 min baking
Cost: 97¢

Tips:
- Be sure the flour is not self-rising cake flour.
- Store airtight at room temperature up to 3 days or freeze up to 3 months.

Cowboy Bread (goes great with chili)

Submitted by: Sheila Monique Johnson

Ingredients:
2 C Brown Sugar
1 C Butter or Margarine
3 C Four
1 tsp. Salt
ADD:
2 Eggs
1 C sour milk or buttermilk
1 tsp. Cinnamon
3 tsp. Nutmeg
¼ tsp. Baking Powder

Directions:
1. Mix the first 4 ingredients to fine crumbs and reserve 1 cup for top.

2. Assemble rest of ingredients and mix well. Put in 9x13 pan.

3. Sprinkle topping over and bake 30-35 minutes at 350.

I use sour milk (milk with 1 tablespoon of vinegar added, let sit for 5 minutes) instead of buttermilk, the buttermilk makes the cake heavier and the sour milk makes it lighter.

Fussy pumpkin sticks

Submitted by: Jaynie R
http://jaynier.blogspot.com

Ingredients:
1 slice of bread
1 can of baby food - either pumpkin or some other mushy vegetable.

Directions:
Turn on grill
Toast 1 side of the bread
Spread pumpkin mash on other side of bread
Toast pumpkin side
Cut into soldiers
Serve warm
(can add grated cheese to top of mash when baby is older than 9 months)

"When Benjamin was a baby this was the only way I could get him to eat any veggies at all. This snack is great for fussy babies who don't want to use a spoon, and love to feed themselves."

Leo's Longevity Loaf (Lead Bread)

Submitted by: Virginia Ettel

Ingredients:
1 1/4 C 7 grain cereal (use one that doesn't consider wheat germ and bran as separate grains!)
1/4 C unbleached flour
1/2 C wheat germ
3/4 C bran
1/2 tsp. salt
2 C buttermilk
2 tsp. baking soda
1/4 C honey (or less)(buckwheat is great)
1/4 C molasses (or less)

Directions:
1. Preheat oven to 350 degrees Fahrenheit. Grease pan(s).

2. Measure cereal, flour, wheat germ, bran, and salt into a large bowl and stir.

3. Blend baking soda into buttermilk. Add to dry mixture without over-blending. Quickly swirl in honey and molasses.

4. Scoop into pan(s) and thump to even up texture.

5. Bake on center rack 1 hour for large loaf or 35 minutes for smaller loaves. Muffins will bake for 18 minutes. Test by inserting clean broom straw or toothpick. When it comes out clean, the bread is done.

6. Cool completely before removing from the pan(s). Slice carefully with a sharp bread slicer. This tastes even better the second day. Store in sealed foil or plastic to preserve the slight moisture, preferably refrigerated. Enjoy.

This recipe is a great base for stir-ins like chopped fruit, nuts, or veggies. Add them when you add the sweet stuff.

Recipe Yields: 1 8.5"x4.5"x2.5" loaf or 3 5.75"x3.5"x2" loaves or 18 standard muffins

"This recipe came from Leo Feingold during a class on the Biology of Human Nutrition. It makes a very dense bread (you'll see why it got the nickname "Lead Bread"), but it really is good and good for you."

Mel's Easy Cinnamon Croissant Rolls

Ingredients:
1 can croissants
equal parts cinnamon/sugar

Directions:
1. Roll croissants flat, sprinkle generously with cinnamon sugar mixture.

2. Form into croissants and bake according to package.

"My mother-in-law thought this up – not saying it's her 'original' idea, but she's crafty like this."

"It's delicious (light and fluffy) alternative to cinnamon rolls. I've never tried it, but I suppose you could make a sugar frosting for them."

Claudia's Monkey Bread

Ingredients:
3 cans Pillsbury Buttermilk Bisquits
1 ½ teaspoon cinnamon
1 cup sugar
1 stick butter
¾ cup vanilla
Pecans (optional)

Directions:
1. Preheat oven to 350°F.

2. Cut each biscuit in half, combine sugar and cinnamon in a plastic bag; coat biscuit halves with cinnamon/sugar mixture.

3. Meanwhile, melt butter, add vanilla.

4. Lightly grease a tube pan.

5. Lay biscuits in pan in layers.

6. Sprinkle with remaining cinnamon/sugar mixture.

7. If desired, lay pecans on top.

8. Pour melted butter/vanilla mixture all over.

9. Bake for 30 to 35 minutes.

Pumpkin Bread

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
3 ½ cups flour
2 teaspoon baking soda
1 ½ teaspoon salt
1 teaspoon nutmeg
1 teaspoon cinnamon
3 cups sugar
1 cup corn oil
2/3 cup water
4 eggs
2 cups pumpkin

Directions:

1. Preheat oven to 350°.

2. Grease & flour 14 soup cans or 3 medium loaf pans.

3. In a large bowl, mix flour, soda, salt, cinnamon, nutmeg, sugar and combine thoroughly.

4. In a medium bowl, stir together the pumpkin and corn oil then add the eggs, one at a time.

5. Make a well in the center of the flour mixture.

6. Add pumpkin mixture and stir until flour mixture is moistened.

7. Turn into soup cans or loaf pans, filling about 2/3 full.

Soup Cans: Bake approximately half-hour
Loaf Pans: Bake approximately 1 hour
Baking time is dependent upon your oven

Regular Scones

Ingredients:
2 cups all-purpose flour
2 tablespoons sugar
½ teaspoon salt
¼ teaspoon baking soda
1 teaspoon baking powder
6 tablespoon butter (I always use unsalted when I bake)
½ cup "filler" (dried currents or raisins or cranberries or chocolate chips)
½ cup buttermilk
2 eggs

Directions:

1. Preheat oven to 425 °F.

2. In a large bowl combine flour, sugar, baking powder, salt and baking soda.

3. Use a pastry blender or two knives to cut in the butter until mixture resembles course crumbs.

4. Stir in filler until well mixed.

5. In a small bowl, combine buttermilk and eggs.

6. Add to dry ingredients and stir to form a soft dough.

7. With floured hands, knead gently and briefly to combine.

8. Do not over mix or scones will be tough.

9. Divide dough in half.

10. On an un-greased cookie sheet, pat each piece of dough into a six inch round.

11. Cut each round into six pieces. DO NOT separate.

12. Bake until golden brown, about 12-15 minutes.

13. Separate wedges and serve warm.

Simple Scones

Ingredients:
2 cups all-purpose flour
1/3 cup plus 1 tsp. sugar
1 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
8 tablespoons (1 stick) unsalted butter, frozen
½ cup raisins (or dried currants)
½ cup sour cream
1 large egg

Directions:
1. Adjust oven rack to lower-middle position and preheat oven to 400°F.

2. In a medium bowl, mix flour, 1/3 cup sugar, baking powder, baking soda and salt.

3. Grate butter into flour mixture on the large holes of a box grater; use your fingers to work in butter (mixture should resemble coarse meal), then stir in raisins.

4. In a small bowl, whisk sour cream and egg until smooth.

5. Using a fork, stir sour cream mixture into flour mixture until large dough clumps form.

6. Use your hands to press the dough against the bowl into a ball. (The dough will be sticky in places, and there may not seem to be enough liquid at first, but as you press, the dough will come together.)

7. Place on a lightly floured surface and pat into a 7- to 8-inch circle about ¾ inch thick.

8. Sprinkle with remaining 1 teaspoon of sugar.

9. Use a sharp knife to cut into 8 triangles; place on a cookie sheet (preferably lined with parchment paper), about 1 inch apart.

10. Bake until golden, about 15 to 17 minutes.

11. Cool for 5 minutes and serve warm or at room temperature.
Yield: 8 scones.

Per scone: 317 calories, 5g protein, 41g carbohydrates, 15g fat (9g saturated), 1g fiber, 263mg sodium.

Cranberry-Orange Scones

Follow the recipe for Simple Scones, adding a generous teaspoon of finely grated orange rind (zest) to the dry ingredients and substituting dried cranberries for the raisins.

Lemon-Blueberry Scones

Follow the recipe for Simple Scones, adding a generous teaspoon of finely grated lemon rind (zest) to the dry ingredients and substituting dried blueberries for the raisins.

Cherry-Almond Scones

Follow the recipe for Simple Scones, adding ½ teaspoon almond extract to the sour cream mixture and substituting dried cherries for the raisins.

Cinnamon Scones

Ingredients:

1/3 cup sugar
2 cups white flour
1 tablespoon baking powder
1 teaspoon cinnamon
¼ teaspoon salt
½ cup butter
2/3 cup milk
1 egg, beaten
1 teaspoon vanilla

Directions:

1. Heat oven to 400°F.

2. Combine flour, sugar, baking powder, cinnamon, and salt.

3. Using a pastry blender or fork, cut in butter until mixture resembles coarse crumbs.

4. Combine milk, egg, and vanilla in a separate bowl.

5. Add liquids to flour mixture; stir until ingredients are moistened.

6. With floured hands, shape dough into 8 inch round on ungreased cookie sheet.

7. Sprinkle with additional sugar, if desired.

8. Cut dough into 8 wedges; slightly separate wedges.

9. Bake for 15 to 20 minutes. Serve warm.

Serves: 8

Orange Cinnamon Scones:

Add 1 tablespoon grated orange peel to dry ingredients.

Gingerbread Scones:

Add 1 teaspoon ginger to dry ingredients and 2 tablespoons molasses to liquid ingredients.

Whole-wheat Scones

Ingredients:

3 ounce (75g) wholewheat flour
3 ounce (75g) self-raising flour
1 teaspoon baking powder
½ teaspoon ground cinnamon
1 ounce (25g) soft brown sugar
1 ounce (25g) butter or margarine, at room temperature
1 ½ ounce(40g) mixed dried fruit
1 large egg
2 - 2 ½ tablespoons milk
extra milk and wholewheat flour

Directions:

1. Pre-heat the oven to 450°F (230°C/Gas Mark 8).

2. In a mixing bowl sift the flour and combine with the bran left in the sieve, the baking powder, cinnamon and sugar.

3. Rub in the fat and mix in the dried fruit.

4. Beat the egg with 2 tablespoons of milk and add this, mixing it to a smooth dough with a palette knife.

5. If you need to, add more milk.

6. Next roll out the dough to ¾ inch (2cm) thick and, using a 2 ½ inch (6cm) cutter, cut out the scones.

7. Place them on a well greased baking sheet, brush the tops with milk and dust them with wholewheat flour.

8. Bake on a high shelf in the oven for 15-20 minutes. Serve warm, spread with butter.

It is most important that you have the oven really hot before you bake them in order to raise them properly.

Whole-wheat Cheese-Crusted Scones

Ingredients:
3 ounce (75g) whole-wheat flour
3 ounce (75g) self-raising flour
1 teaspoon baking powder
½ teaspoon mustard powder
½ teaspoon salt
2 good pinches of cayenne pepper
1 ounce (25g) butter or margarine at room temperature
3 ounce (75g) strong Cheddar cheese finely grated
1 large egg
2 - 3 tablespoons milk

Directions

1. Pre-heat the oven to 425°F (220°C/Gas Mark 7).

2. First sift the flours into a mixing bowl, add the bran remaining in the sieve, the baking powder, mustard, salt and a good pinch of cayenne pepper.

3. Mix them together well, then rub in the butter - using your fingertips - until the mixture is all crumbly.

4. Now mix in most of the grated cheese, leaving about 1 tablespoon.

5. Next, in a small bowl, beat the egg together with 2 tablespoons of milk.

6. Add this to the mixing bowl to make a soft dough - what you are after is a smooth dough that will leave the bowl clean, so add just a few more drops of milk if it is too dry.

7. Now roll out the dough on a floured surface to a thickness of about ¾ inch (2cm) and use a 2 ½ inch cutter (6cm) to cut out the scones.

8. Place the scones on a well greased baking sheet, brush the tops with milk, then sprinkle the remaining grated cheese over the top of each scone, with a faint dusting of cayenne.

9. Bake on a high shelf for 15-20 minutes, cool them slightly on a wire tray, and serve warm.

Appetizers

Angie's Spinach-Ham Rolls

Submitted By: Angela James, Editor
www.samhainpublishing.com
http://www.nicemommy-evileditor.com/blog

Ingredients:
1 package of 10 flour tortilla shells
2 packages cream cheese (softened to room temperature)
4 tablespoons Pineapple Preserves (or to taste)
1 package spinach, thawed (with excess liquid squeezed out) and chopped
Ham, any flavor, sliced as then as possible

Directions:
1. **Mix cream cheese, preserves, and spinach in a large bowl.**

2. **Spread thinly on flour tortillas, top with ham, and roll.**

3. **Chill for at least 4 hours.**

4. **Slice into half inch pieces.**

"Snack on the end pieces while you slice since they're not nice to put on an appetizer plate☺. Enjoy!"

Annmarie's Homemade Pimento Cheese

Submitted by: Annmarie

Ingredients:
8 oz extra sharp pimento cheese finely grated
large jar of chopped pimentos
mayonnaise to taste
black pepper to taste

Directions:
1. **Add pimentos (juice included) to cheese.**

2. **Add mayonnaise to taste.**

3. **Add black pepper to taste.**

4. **Serve on toasted baguette rounds.**

***If you thought you hated pimento cheese, you'll be surprised at how much you love this!**

Cucumber Appetizers

Submitted by: Cheyenne McCray

Ingredients:

1 English Cucumber (they're long and thin, different from regular cucumbers)
1 loaf mini-bread (rye or pumpernickel is best)
1 pkg cream cheese
1/2 pkg Good Seasons Italian powdered dressing mix
Jar of dill herb

Directions:

1. Soften cream cheese and add Italian dressing mix (about half).

2. Spread on bread.

3. Slice cucumber very thin and place on cream cheese mixture.

4. Sprinklea small amount of dill over over each appetizer

Salsa

Submitted by: Virginia Ettel

Recipe Yields: 5 cups

Ingredients:
4 medium tomatoes: peeled and chopped fine (approx. 2 C)
1/2 C chopped onions
1/4 C minced celery
2-3 tbsp. chopped green chilies (more or less to taste)
2 tbsp. red wine vinegar
1 tsp. mustard seeds
1 tsp. crushed coriander seeds
1 tsp. salt and pepper

Directions:
1. Cook mixture in a large pot until celery is almost NOT crunchy (about 5 minutes). Don't boil, just simmer.

2. Pack in hot jars and process 30 minutes in a hot water bath.

" This is a good basic recipe that came from Gourmet Magazine years ago. After you get used to it, you can experiment with the quantity and varieties of chilies. Just remember: After you handle the chilies, CLEAN your hands VERY thoroughly before you touch any one or anything else unless you use food handler's gloves. Otherwise you'll "feel the burn" in the wrong places."

Tortilla Rollups

Submitted by: TJ Russell

Ingredients:
7 oz. green chilies (2 small cans)
6 oz. ripe olives (chopped)
1 small onion (chopped)
2 eight-ounce packages cream cheese

Directions:
1. Spread 1/3 cup of mixture on flour tortilla to within ¼ inch of sides.

2. Roll tortilla. Put in refrigerator until stiff.

3. Slice into bite-size sections, about ½ inch thick.

Green Tomato Pickle

Submitted by: Anita Bunning (NZ)

Ingredients:
6 lb. Green Tomato's
2 lb. Onions
1 Cauliflower Head
2 lb. Sugar
4 tbsp. Flour
2 tbsp. Curry
2 oz Salt
1 tbsp. Pickling Spice
Muslin bag
2 Dessert Spoon Mustard Powder
1 tbsp. Turmeric
3 L Malt Vinegar

Directions:
1. Chop Vegetables up into smallish squares and place in a large bowl and sprinkle with salt. Allow to stand overnight.

Next day:
2. Place Pickling Spice into the muslin bag tie off and set aside.

3. Pour away liquid from vegetable mix

4. Place Vegetables into a large pot on top of the stove. Barely cover with vinegar. Add muslin bag

5. Mix into a thin paste the mustard, turmeric, curry with a little bit of vinegar and add to Vegetable mix

6. Add Sugar. Boil for 1/2 an hour or so

7. Thicken by making a paste out of flour and water, stir in.
Boil for another 10 minutes. Bottle

Sterilize clean glass jars by heating in oven at 150F - 200F for 15-30 minutes, pour pickle into heated jars.

Lovely with cheese.

Cream Cheese Pineapple Spread with Pecans

Ingredients:
2 (8 ounce) packages cream cheese softened
1 small can crushed pineapple, thoroughly drained
2 tablespoons pineapple juice
½ cup mayonnaise
¾ cup pecans, toasted, chopped

Directions:
1. Mix all ingredients and spread on Raisin Nut Bread or Date Nut Bread.

2. Can be decorated with very small slivers of red and green cherries.

K.C. Berrigan's Crabmeat Bake

Submitted by: Mardi Ballou
www.MardiBallou.com

Ingredients:
8 oz. cream cheese
1 1/2 tbsp. minced onions
1 tbsp. milk
1/4 tsp. salt
1 medium size can crabmeat
1/4 tsp. red horseradish

Directions:
1. Preheat oven to 375 degrees.

2. Soften cream cheese with 1 tbsp. milk.

3. Drain and flake crabmeat.

4. Mix all ingredients together and bake in a covered Pyrex dish or similar container for 30 minutes.

Serve as a dip with sliced bread or crackers. You can prepare ahead of time, mix, and freeze.

Optional: Top with almonds 10 min. before completion or add garnish of green parsley or paprika.

Variation: Use shrimp or tuna instead of crabmeat.

"K.C., who made a brief appearance in the Quickie, Photo Finish, loves to eat. She likes to cook. She especially enjoys entertaining and providing her guests with delicious, easy to prepare treats. Her Crabmeat Bake fills the bill on all counts."

Zesty Corn Dip

Submitted by: Runnerbabs

Ingredients:
2 cans mexican corn
2 C fancy shredded chedder cheese
1 C sour cream
1 C mayo (miracle whip makes it sweeter)
Dash or two of cayenne pepper
Salt and pepper to taste

Directions:

1. Mix all ingredients together serve with Fritos scoops

Bacon and Cream-Cheese Tomatoes

Submitted by: Annmarie

Ingredients:
3 pints cherry tomatoes, tops removed
2 8oz pkg cream cheese, softened
12 slices bacon, crisply cooked and drained on paper towels
1/4 C. green onions, minced
1/4 C. parsley, minced
1/2 tsp. Worcestershire sauce

Directions:
1. Hollow out cherry tomatoes with melon baller.

2. Beat together cream cheese, crumbled bacon, onions, parsley and Worcestershire sauce.

3. Stuff mixture into tomatoes.

Blue Cheese Melts

Submitted by: Annmarie

Ingredients:
1 loaf Italian bread
Blue cheese crumbles
Olive oil
Red onion, slivered

Directions:
1. Cut bread lengthwise and then into appetizer sized pieces.

2. Brush bread with olive oil, sprinkle on blue cheese crumbles.

3. Broil until cheese melts.

4. Nest red onion slivers on top.

5. Serve immediately.

Fresh Mozzarella Sticks

Submitted by: Annmarie

Ingredients:
Fresh Mozzarella Cubes
Grape Tomatoes
Basil Leaves

Directions:
1. Skewer fresh mozzarella cubes, basil leaf and grape tomatoes using fancy cocktail picks.

Easy!

Salsa

Submitted by: Annmarie

Ingredients:
10 C chopped, peeled, cored tomatoes
9 dried hot chili peppers
3 C diced red onion
1 1/2 C cilantro, tightly packed
15 cloves garlic, minced
6 jalapeno peppers, seeded and diced
1 tbsp. salt
3/4 tsp. dried chili flakes
3/4 C red wine vinegar

Directions:
1. Remove seeds from dried chili peppers, place chili peppers in a small bowl.

2. Pour boiling water over chili peppers, just to cover.

3. Secure plastic wrap over bowl and allow to steep for 15 minutes. Drain half the water.

4. Puree chili peppers and half the water in a food processor or blender for 1 minute or until smooth.

5. Combine all ingredients in a large saucepot. Bring to a boil.

6. Reduce heat and simmer 10 minutes or until mixture thickens.

7. Ladle hot salsa into hot jars, leaving 1/4" headspace. Adjust 2 piece caps.

8. Process 15 minutes in a boiling water canner.

When cutting or seeding hot peppers, wear rubber gloves to prevent hands from being burned.

Pear Butter

Submitted by: Annmarie

Ingredients:
6 to 7 lbs. pears (about 20 medium)
4 C sugar
1 tsp. grated orange peel
1/2 tsp. nutmeg
1/3 C orange juice

Directions:
To Prepare Pulp:
1. Wash pears. Core peel and slice pears.

2. Combine pears and 1/2 cup water in a large saucepot. Simmer until pears are soft.

3. Puree using food processor or food mill, being careful not to liquefy.

4. Measure 2 cups pear pulp.

To Make Butter:
5. Combine pear pulp and sugar in a large saucepot, stirring until sugar dissolves.

6. Add remaining ingredients.

7. Cook until thick enough to round up on a spoon. As mixture thickens, stir frequently to prevent sticking.

8. Ladle hot butter into hot jars, leaving 1/4" headspace. Remove air bubbles. Adjust 2 piece caps.

9. Process 10 minutes in a boiling water canner.

Piccalilli

Submitted by: Annmarie

Ingredients:
4 quarts chopped, peeled, cored green tomatoes (about 32 medium)
4 quarts chopped cabbage (about 1 head)
2 C chopped green peppers (about 4 small)
1 C chopped onion
1/2 C salt
1 1/2 C brown sugar
2 tbsp. mustard seed
1 tbsp. celery seed
1 tbsp. prepared horseradish
4 1/2 C vinegar

Directions:
1. Combine vegetables in a large bowl.

2. Sprinkle salt over vegetables and mix well; let stand 3 to 4 hours.

3. Drain, rinse and drain thoroughly.

4. Combine sugar, spices, horseradish and vinegar in a large saucepot.

5. Simmer 15 minutes.

6. Add vegetables and bring to a boil.

7. Pack hot relish into hot jars, leaving 1/4" headspace. Remove air bubbles, adjust 2 piece caps.

8. Process 10 minutes in a boiling water canner.

Curried Apple Chutney

Submitted by: Annmarie

Ingredients:
2 quarts chopped,peeled,cored apples (approx 16 medium)
2 lbs. seedless raisins
4 C brown sugar
1 C chopped onion
1 C chopped red sweet pepper
3 tbsp. mustard seed
2 tbsp. ginger
2 tsp. allspice
2 tsp. curry powder
2 tsp. salt
2 hot red peppers chopped (I substitute 1/4 tsp. cayenne pepper)
1 clove garlic, minced
4 C vinegar

Directions:
1. Combine all ingredients in a large saucepot.

2. Simmer until thick. Stir frequently to prevent sticking.

3. Ladle hot chutney into hot jars, leaving 1/4" headspace. Remove air bubbles. Adjust 2 piece caps.

4. Process 2 minutes in boiling water canner.

Note: When cutting or seeding hot peppers, wear rubber gloves to prevent hands from being burned.

Seafood Cheese Spread/Dip

Submitted by: Kelly

Ingredients:
8 ounces imitation crab meat
8 ounces cream cheese
2 tsp. lemon juice
1 ½ tsp. Worcestershire sauce
¼ tsp. garlic powder
Dash of white pepper
1 tsp. Tabasco sauce
½ tsp. chopped pimento

Directions:
1. Mix all ingredients together and chill.

You can use this as a spread for finger sandwiches…spread on thin bread, top with baby spinach leaves and put a piece of bread on top.

Or you can us this as a dip with crackers or thin baguettes slices.

Neiman Marcus Dip

Submitted by: Liz Denler

Ingredients:
1 lb bacon (cut up and cooked0
2 C shredded cheese
1 bunch green onions (chopped)
1 1/2 C Miracle Whip salad dressing
1 1/2 C slivered almonds

Directions:
1. Mix Together.

2. Chill at least 2 hours.

3. Serve with crackers

"This is something everyone we serve it to loves and we make it for every get together."

Deviled Eggs

Submitted by: Reba V Newman

Ingredients:
1 dozen eggs
2 heaping tbsp. mayo
1 ½ tsp. mustard
Bacon bits
2 dashes each salt and pepper
Paprika

Directions:
1. Boil eggs until done. Cool and peel. Split eggs in half length wise.

2. Put yolks in a bowl and set whites aside.

3. Mash yolks with potato masher until smooth. Mix in mayo, mustard, salt and pepper. Mix well.

4. Add more mayo if needed to make mixture smooth.

5. Now stir in my special ingredient, Bacon Bits. Add as much or as little as you like. Mix well.

6. Spoon yolk mixture into whites.

7. Sprinkle with paprika and enjoy

"This recipe is a family favorite. I am always asked to bring them to any function that I attend be it family or friends."

Haasienda Nachos

Submitted by: Karen Haas

Ingredients:
1 large bag of your favorite tortilla chips (unbroken)
1 large jar of your favorite salsa
1 can of your favorite re-fried beans
1 C mozzarella cheese, grated
1 C Monterrey jack or jalapeno pepper jack cheese, grated
1 C cheddar cheese, grated
1 small can sliced black olives
1 small can sliced jalapeno peppers

Directions:
Conventional Oven
1. Preheat oven to 425 degrees

2. Spread tortilla chips on cookie sheet as closely together as you can without stacking any on top of another.

3. Spread generous helping of re-fried beans to cover each individual chip, making an indention to hold salsa, if you like.

4. Spoon generous amount of salsa on top of beans on each chip.

5. Sprinkle generous portion of the three cheeses over the top of each chip to cover. Tip: Place mozzarella on top to hold everything together.

6. Garnish with slices of black olive or/and jalapeno slices to taste.

7. Heat in oven until cheese is melted and ingredients are heated through.

8. Serve hot.

Microwave Oven
1. Spread tortilla chips on microwave safe platter as closely together as you can without stacking any on top of another.

2. Spread generous helping of re-fried beans to cover each chip individually, making an indention to hold salsa, if desired.

3. Spoon generous amount of salsa over beans on each chip.

4. Sprinkle generous portion of the three cheeses over the top to cover each chip. Tip: Place mozzarella on top to hold everything together.

5. **Garnish with slices of black olive or/and jalapeno slices to taste.**

6. **Heat in microwave until cheese is melted and ingredients are heated through.**

7. **Serve hot.**

"The Haas Family created this recipe. We always had such fun making them! We spread everything out on the kitchen table assembly line style. The six of us each had a job to do to build them. We often made enough to be our meal instead of just an appetizer.

We also individualized them. We made one sheet with mild salsa, cheese and olive slices for the younger crowd. We made another sheet with hot salsa, pepper jack cheese and jalapeno slices for those with more adventurous tastes."

Artichoke Heart Dip

Submitted by: Jeana Paglialunga

Ingredients:
2 cans artichoke hearts
2 C Mayonnaise
2 C Parmesan cheese
Garlic powder to taste
Mozzarella cheese (I usually add one package, 16 oz.)
16 oz. Spinach
3 Chicken breast

Directions:
1. Bake at 350 till brown.

Ruby's Mom's Crab Dip

Ingredients:
1 cup crab (real or imitation – doesn't matter)
4 ounce shredded cheddar cheese
½ cup miracle whip
¼ cup mayo
2 – 3 stalks celery, diced fine
¼ cup diced onion
¼ cup green olives with pimento

Directions:
1. Mix together, chill, and serve with crackers.

"MMMMMMMMMMmmmmmmmmmmmmmmmm!"

"This is something my Mom makes for every party she ever has. It is pretty addicting."

Oven Hot Pizza Dip

Submitted by: Crystal Esau

Ingredients:
1 C softened cream cheese
1/2 C pizza sauce
1/2 tsp. oregano
1/4 tsp. garlic powder
1/4 tsp. basil
1/4 tsp. onion powder
1/2 tsp. chili powder
1/2 C finely chopped red pepper
1/2 C finely chopped green pepper
1/4 C sliced green onion
1/2 C grated sharp cheddar
1/2 C grated mozzarella
1 can of refried beans

Directions:
1. Layer beans on bottom of 9 inch ungreased glass pie plate.

2. Mix cream cheese, pizza sauce & spices well in bowl.

3. Spread over bean layer evenly.

4. Sprinkle with red & green peppers, green onion and grated cheeses. (May be chilled at this point)

5. Bake in 350 F oven for 20 minutes.

Serve with tortilla chips.

Lauren Dane's Totally Sinful Stuffed Mushrooms

Submitted by: Lauren Dane
www.laurendane.com

Ingredients:
12 large Crimini Mushrooms (in a pinch, regular white mushrooms would work)
6 slices of good bacon (thick sliced, very little fat), diced.
½ a shallot, diced small
1 clove of garlic (or more to taste) diced
¼ C of feta cheese, crumbled small
½ a brick of cream cheese, softened.
Salt and pepper to taste.

Directions:
1. Preheat oven to 350 degrees.

2. Pull the stalks out of the mushroom caps and hollow out the space a bit for the filling. (I use a grapefruit spoon, the jagged edges of the spoon are perfect for hollowing out the meat.

3. Dice the mushroom stalks small to add to the pan when you take the bacon, the shallot and the garlic and sauté until bacon is done. Drain.

4. Take the cream cheese and the feta and soften together in a bowl. Once that's done, mix in the bacon and vegetable mixture.

5. Fill the mushroom caps with the mixture and put on a baking sheet and bake for about 20 to 25 minutes, until the mushrooms are slightly wilted and there's juice on the baking sheet.

"This is a great potluck dish. The recipe is very simple to double or triple. I like to serve them still warm but they're shockingly good even cold (although I have to admit that I only know this because I have to hold some back because I make triple batches and take them to parties and they disappear in ten minutes or less). They are not low fat or low calorie, but they are delicious so think of me while you're sinning!"

Spicy Guacamole Dip

Submitted by: Ann Jacobs
www.annjacobs.us
Recipe mentioned in *Forever Enslaved*

Ingredients:

2 very ripe avocados (the small ones--or one big one)
4 finely chopped Italian tomatoes, minus the seeds
2 thin slices sweet onion, in small pieces
1/2 banana pepper, chopped up
fresh cilantro, cut up
a tiny piece of jalapeno pepper (optional)
8 oz. carton sour cream (can be the low-fat kind)
Salt and hot pepper sauce

Directions:

1. Mix everything but the salt and hot pepper sauce together in a blender until the dip is almost smooth.

2. Season to taste with salt and hot pepper sauce.

3. Refrigerate, covered.

4. Serve with Tostitos.

5. This also is good as an extra ingredient in tacos, taco salad or burritos.

"This is the dip Bear mentioned how much he liked when it was served at a party before Shana's sister's wedding, in BLACK GOLD: FOREVER ENSLAVED."

7 - Layer Dip

Ingredients:
1 (16 ounce) container sour cream
1 (1 ½ ounce) package taco seasoning
1 ½ (16 ounce) cans BUSH'S BEST Refried Beans
1 (16 ounce) jar chunky salsa
2 cups lettuce, shredded
1 large tomato, chopped
2 avocados, diced
½ cup green onions, chopped
2 cups shredded cheese
1 (4 ounce) can sliced black olives

Directions:
1. Mix sour cream and taco seasoning.

2. Chill in fridge for 30 minutes.

3. In sauce pan, combine BUSH'S BEST Refried Beans and salsa.

4. Heat on medium until evenly blended.

5. Let cool.

6. Shred lettuce.

7. Dice tomatoes, avocadoes and green onions.

8. Take cooled BUSH'S BEST Refried Beans and salsa and spread in 11x13 inch pan.

9. Spread sour cream/taco seasoning mixture over beans.

10. Layer the cheese, olives, lettuce, tomatoes, avocadoes and green onions in that order evenly over each ingredient.

11. Serve with tortilla chips.

Makes 8 servings.

Best Guacamole

Ingredients:
2 avocados
½ lemon, juiced
2 tablespoons chopped onion
½ teaspoon salt
2 tablespoons olive oil

Directions:
1. **Cut the avocados into halves.**

2. **Remove the seeds, and scoop out the pulp into a small bowl.**

3. **Use a fork to mash the avocado.**

4. **Stir in lemon juice, onion, salt, and olive oil.**

5. **Cover the bowl, and refrigerate for 1 hour before serving.**

Makes 16 servings.

Jaci's Cheese Balls

Ingredients:
1 (8 ounce) package cream cheese, softened
Shredded corned beef or regular beef (can also use Pastrami..just the packages of sandwich meat are fine
3 green onions
1 tablespoon + 1 teaspoon Accent (seasoning salt)
1 teaspoon Worcestershire sauce
pecans, chopped

Directions:
1. **Mix together all ingredients.**

2. **Form a ball.**

3. **Roll in Pecan pieces and chill for at least ½ hour.**

4. **Serve on crackers.**

"Easy and yummy!"

Bree's Figgie Brie

Ingredients:
One wheel of Brie Cheese
1 jar fig preserves

Directions:
1. **Warm Brie to room temperature**

2. **Slather with fig preserves.**

3. **Serve with crackers.**

Bree's Mango Salsa

Ingredients:
2 medium mango(es), finely diced. (Slightly firm mangoes)*
1 medium sweet red pepper, chopped
½ medium red onion, chopped
1 tablespoon cilantro, chopped
1 ½ tablespoon fresh lime juice (for more tang, use a little more)
salt to taste
pepper to taste

optional:
½ medium jalapeno pepper, seeded and minced
red pepper flakes to taste (a little goes a long way)

Directions:
1. Mix all ingredients together.

2. I also mix this with sour cream until well blended, to taste (anywhere from 6 – 12 ounces works, depending on your desired level of creaminess.

3. Serve with regular tortilla chips or Lime flavored ones.

"* I also use about 10 strips of the jarred mango."

Cheese Dip

Ingredients:

1 (2 pound) loaf processed cheese, cubed

1 ½ pounds ground beef

2/3 cup water

1 (1 ¼ ounce) package taco seasoning mix

1 (16 ounce) jar picante sauce

Directions:

1. Melt processed cheese in a slow cooker set for high heat.

2. Stir occasionally to avoid burning.

3. Place ground beef in a large skillet.

4. Cook over medium high heat until evenly brown.

5. Drain beef, and mix in water and taco seasoning mix.

6. Cook and stir 2 to 4 minutes.

7. Stir seasoned beef into the melted processed cheese.

8. Mix in salsa.

9. Cook and stir until well blended.

10. Serve warm.

Makes 48 servings.

"Taco seasoning and picante sauce transform beef and melted cheese into a flavor fiesta! Serve with tortilla chips."

Breakfast

Baked Breakfast

Submitted by: Diana Hunter
www.dianahunter.net

Ingredients:
1 pound pork sausage, browned and drained
7 eggs, beaten
2 cups milk
2 ½ slices of white bread, cubed
1 ¼ cup grated cheddar cheese
1 teaspoon dry mustard
1 teaspoon salt

Directions:
1. Combine and place in greased casserole or deep baking dish (I usually use a 9 x 13 glass pan).

2. Cover. Place in refrigerator overnight.

3. The next morning, remove covering and bake at 325 degrees for 45 – 60 minutes.

4. Slice into desired portions and serve.

This is a great do-ahead recipe! Make it the night before and in the morning, just pop it in the oven and serve hot. Feel free to add to this basic recipe…peppers, tomatoes...even leftover bacon.

Bird in a Nest

Submitted by: Tracee

Ingredients:
Butter
Bread
Egg

Directions:
1. Using a cup, cut a hole in the middle of the bread.

2. Butter the bread and the piece cut out of the middle on both sides.

3. Toast one side in a skillet, frying pan, flat thing on the stove. When that side is done, flip the bread over and crack an egg in the middle.

4. Cook until the egg is done.

**
"My boyfriend's family (of engineers and engineer types) call this....Egg in Toast!"

Cheesy Hammy Scrambled Eggs

Submitted by: Martha Punches

Ingredients:
3 eggs
2 tablespoons butter or margarine
2 tablespoons milk
Cheddar Cheese
Ham chunks
Dash of salt
Dash of pepper

Optional Ingredients:
Green peppers
Onions
Sausage
Or anything else you can think of

Directions:
1. **Melt butter or margarine in a small non-stick skillet.**

2. **In a separate bowl, beat eggs until smooth, and add milk.**

3. **Pour into heated skillet. Turn down heat to med-high and continue cooking.**

4. **Sprinkle with ham and cheese to taste.**

5. **Add salt and pepper to taste.**

6. **Continue to cook and stir with a plastic turner or wooden spoon.**

"These can be made into Scrambled Egg by spooning onto a flour tortilla"

Eggs Pontchartrain

Submitted by: Jaci Burton
www.jaciburton.com -- As used in her book, "A Storm For All Seasons – Summer Heat" -- ISBN # 1-84360-897-9

Ingredients:
8 -large eggs
1 -tbsp. distilled white vinegar
8 -English muffin halves, lightly toasted
1 -lb. bacon, fried until crisp and strips broken in half
Hollandaise Sauce
Fried Oysters
½ -C chopped green onions, green tops only
¼ -C chopped fresh parsley

Directions:
1. Pour cold water into a 10-inch sauté pan to a depth of about 2 inches. Bring to a simmer, then reduce the heat so that the surface of the water barely shimmers. Add the vinegar.

2. Break four of the eggs into individual saucers, then gently slide them out one at a time into the water and, with a large spoon, and lift the white over the yolk. Repeat the lifting once or twice to completely enclose each yolk. Poach until the whites are set and the yolks feel firm yet soft when touched gently, 3 to 4 minutes. Remove the eggs with a slotted spoon and either serve immediately, or place in a shallow pan or large bowl of cold water.

3. Repeat with the remaining eggs, adding more water as needed to keep the depth at 2 inches, and bringing the water to a simmer before adding the eggs.

4. To serve, reheat the eggs as necessary by slipping them into simmering water for 30 seconds to 1 minute. Place 2 toasted English muffin halves on each of 4 plates and lay 3 half strips of bacon on each. Place 1 poached egg on top of each muffin half and drizzle with the Hollandaise. Top with fried oysters, and garnish with the chopped green onions and parsley. Serve immediately.

Yield: 4 servings

Zucchini Quiche

Submitted by: Pennie Morgan
http://penniemorgan.bravehost.com/

Ingredients:
4 eggs
½ cup oil
½ cup parmesan cheese
1 cup baking mix (Bisquick)
¼ teaspoon salt
¼ teaspoon pepper
¼ teaspoon parsley
dash garlic powder
dash onion powder
¼ teaspoon basil
3 cups chopped or shredded zucchini

Directions:
1. Preheat oven to 375°F.

2. Combine all ingredients and pour into greased 8 inch square baking dish.

3. Bake for 35 – 45 minutes.

"Depending on the oven, the baking time can vary significantly; I have had to bake this for up to an hour at times."

"Serve with a salad and this can be a complete dinner or it is a great side to accompany anything off the grill. I like it cold for a snack late at night when I am working. Try different herbs (oregano, thyme, dill) and you will get a different taste but always good."

"I have made this with fresh and frozen zucchini and both work fine. I also make extra to freeze. Thaw and heat in microwave and you would never know it was from the freezer."

Breakfast Casserole

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
1 pound sausage
6 eggs
2 cups milk
1 teaspoon salt
1 teaspoon dry mustard
4 to 6 slices of bread, cubed
1 cup sharp cheese, grated

Directions:

1. **Preheat oven to 350°F.**

2. **Cook sausage until done; breaking it to bits as you cook it.**

3. **Drain and set aside.**

4. **Beat eggs; add milk, salt and mustard.**

5. **In greased baking dish, layer bread, sausage and cheese.**

6. **Pour egg mixture over these ingredients.**

7. **Refrigerate overnight.**

8. **Bake for 45 minutes.**

Serves 6

Side Dishes, Salads and Veggies

Annmarie's Crunchy Creamy Squash Casserole

Submitted by: Annmarie

Ingredients:
2 -lbs. yellow squash, cooked and drained
8 -oz. sour cream
1 -medium onion, chopped
1 -can sliced water chestnuts, drained
1 -can cream of chicken soup
1 -small jar pimentos, drained
1 -stick butter, melted
1 -small package Pepperidge Farm Herb Seasoned dressing

Directions:
1. Thoroughly mix together all of the above ingredients, reserving 1/4 of the melted butter and 1/4 of the herb-seasoned dressing.

2. Pour mixture into a casserole dish.

3. Sprinkle remaining 1/4 of herb seasoned dressing on top.

4. Pour the remaining 1/4 melted butter over the top.

5. Bake 30 to 40 minutes at 350 degrees or until top is golden brown.

Annmarie's Orange Buttermilk Salad

Submitted by: Annmarie

Ingredients:
1 -20oz. can crushed pineapple, undrained
3 -tbsp. white sugar
1 -6oz. pkg. orange flavored gelatin
2 -C buttermilk
1 -8oz. container frozen whipped topping, thawed

Directions:
1. Mix pineapple and sugar together in a medium saucepan, and bring to a low boil, stirring occasionally.

2. Stir in gelatin until completely dissolved, remove from heat, and cool to room temperature.

3. Add buttermilk, and refrigerate 1 hour, or until partially set.

4. Gently fold in whipped topping.

5. Pour mixture into a lightly oiled gelatin mold. Refrigerate 8 hours, or until completely set.

***For variation: Before refrigeration, sprinkle with chopped pecans.**

Annmarie's Oriental Coleslaw

Submitted by: Annmarie

Ingredients:
1 -large package of shredded coleslaw
2 -pkgs Chicken flavored Ramen noodles
1 -bunch green onions, chopped
½ -C sugar (I substitute Splenda)
¼ -C vegetable oil
1/3 –C cider vinegar
toasted sunflower seeds (I just buy a pack of Planter's Sunflower Seeds)

Directions:
1. Whisk sugar, oil, vinegar and the 2 seasoning packs from the Ramen noodles.

2. Mix coleslaw and onions and toss with dressing.

3. Refrigerate until chilled.

4. Stir in broken Ramen noodles (I put them in a Ziploc bag and smash them but good!) and sunflower seeds before serving. (Do not add to early or the noodles will be soggy and you want them to be CRUNCHY)

Baked Potatoes with a Twist

Submitted by: Lis
www.allisealders.com

Ingredients:
However many fresh large baking potatoes you need
salt, onion powder, garlic powder, cayenne, pepper, or any other seasonings or spices you might like

Directions:
1. Wash in cold water then scrape well with a fork across the entire surface. (make deep grooves)

2. Microwave first if you're in a hurry then ..

3. Roll in a mixture of salt and spices (onion powder/ garlic powder/ cayenne/ pepper etc) whatever your favorite combination is.

4. Bake in the oven until crisp on the outside and soft in the middle.

***They are yummy!!!**

Calavasitas

(Mexican Squash Recipe – It's Spicy!!)

Submitted by: Devilish Dot
www.devilishdots.com

Ingredients:
8 -medium sized Summer Squash
1 -15.25oz. can Kernel Corn, drained
½ -lb. of Monterey Jack Cheese or Jalapeño cheese
1 -C Milk
3 –tbsp. of Margarine or Butter
Salt and Pepper to taste
***Jalapeño Puree (see recipe below) or use Jalapeno cheese**

Directions:
1. Wash and cut the squash in bite size cubes. Steam them in a microwave steamer or if you do not have one....place in a dish with a little water, put plastic wrap on top and put in microwave for about 10 mins....until they are tender but firm.

2. In a frying pan add the margarine or butter, then add in tender squash and sauté for about 10 mins. Add in drained corn and continue to sauté for 10 more mins.

3. Add in milk and add in your Jalapeno puree, slice up cheese and drop in too.

4. Add in salt and pepper to taste. Lower the heat and simmer for 15 mins.

***Jalapeno Puree: Cook raw jalapenos in boiling water till very tender. Take off stove let cool, then cut stem off and drop into your food processor to make puree. I then will put about 1 TBL onto plastic wrap and then freeze all my individual wrappings of the puree in one large plastic zip lock bag for later use in all sorts of dishes that require the HOT Chile taste of Jalapeños! Great for making salsa, guacamole, chile verde or meat dish, calavisitas.**
I love this recipe for many many reasons....but one is that it gives vegetables a real "zing" and tastes wonderful as a side to any meal. You can vary the spice of the chile to your own taste...but Devilish Dot...loves it HOT! lol This recipe comes from my grandmother who was able to put ingredients together and make them work....no matter how many times you might say...hmmm....never thought of that! So...enjoy and remember it even tastes better the next day as all the favors melt together!

Cheesy Potato Casserole

Submitted by: Susan Biliter

Ingredients:
32oz. hash brown potatoes (I prefer the shredded kind)
1 -10¾oz. can of cream of mushroom soup
1 -lb. brick of Velveeta cheese
1 -pint of sour cream
stick of butter
salt, pepper, and any other spices to taste (I like to add onion powder and Cavender's seasoning)
cornflakes (I skip this)

Instructions:
1. Preheat oven to 350 and grease casserole dish

2. Pour frozen hash browns into the dish and season with salt, pepper, and additional spices to taste

3. Stir hash browns around a little to distribute the spices throughout

4. Melt butter and Velveeta together and combine with the other ingredients except cornflakes

5. Pour mixture over potatoes

6. Sprinkle cornflakes on top (I skip this)

7. Bake at 350 for 40 minutes

***This is a family favorite and a wonderful dish for when you need to bring a side dish somewhere. Very easy and everyone loves it!**

<u>Mel's Mom's Baked Beans</u>

<u>Ingredients:</u>
1 large (I mean BIGGUN') can of pork and beans
1 small (12-14 ounce) Log Cabin Syrup
2 tablespoons brown sugar
1 pound bacon, cooked, but not crispy, cut up
about 1 cup ketchup

<u>Directions:</u>
1. Preheat oven to 350°F.

2. Mix pork and beans, bottle of syrup, (yes, the whole thing…), brown sugar and bacon – cover with foil and bake for about 3 hours.

3. Mix in ketchup, bake another hour uncovered.

4. Let cool.

"I gotta share this cuz I have never…ever had baked beans that taste this good. This is how my mommy makes em, so excuse the…general measurements…"

"Oh…if you're diabetic…don't even go here…"

"I've found that it takes several hours for it to thicken. I make it the night before and refrigerate it, then reheat in oven next day…it's thick, sweet yet tangy and irresistible."

Ruby's Crab Salad Pasta

Ingredients:
1 pound box of macaroni or shells cooked al dente
1 cup miracle whip
1 cup tarter sauce
¾ cup broccoli florets
½ cup thinly sliced baby carrots
½ box frozen peas
1 package imitation crab

Directions:

1. Cook macaroni according to directions; drain.

2. Mix together miracle whip and tarter sauce.

3. Mix together broccoli, carrots, peas, and crab. Add macaroni.

4. Mix all ingredients with miracle whip mixture.

"It's real pretty and scrumptious – very easy!"

Reader Crab Pasta Salad

Submitted by: Liz Denler

Ingredients:
1 -16oz. box rigatoni noodles
1 -pkg. frozen broccoli
1 -can cream of chicken soup
2 -cans crab meat or 1 pkg imitation crab legs
1 -C sour cream
½ -C parmesan cheese

Directions:
1. Follow package directions for noodles, halfway through cooking noodles add frozen broccoli.

2. Return to a boil and finish cooking.

3. Drain.

4. Add rest of ingredients and simmer until thoroughly heated.

***Serve hot**

Crispy Nutty Slaw

Submitted by: Nicole Austin
www.nicoleaustin.net

Ingredients:

8 tbsp. slivered almonds
1 tbsp. margarine
8 oz. green onions, chopped
1-C vegetable oil
1/2 tsp. pepper
2 tbsp. wine vinegar
2 tbsp. sesame seeds
1 16 oz. package of Cole slaw
1 small can of Chinese Rice Noodles
1 tsp. salt
4 tbsp. white sugar

Instructions:

1. Brown almonds and sesame seeds in margarine. Set aside to cool.

2. Place Cole slaw and green onions in a large mixing bowl.

3. Mix vegetable oil, salt, pepper, sugar, and wine vinegar together. Pour over Cole slaw and toss well.

The Cole slaw mixture should sit in the refrigerator for at least 2 hours.

4. Right before serving, toss in the rice noodles, along with the almond and sesame seed mixture.

It will look like too much Cole slaw and not enough dressing, but it will compress.

***This is a great side dish for barbecue's and back yard parties. I like it because it's a lighter version of Cole slaw without the mayonnaise.**

Cucumber Salad

Submitted by: Jackie Ritch, CP #81
Lady of Positive Vibes
Vic #55

Ingredients:
Cucumbers, sliced (small cucumbers are better)
Red bell pepper
Green bell pepper
Yellow bell pepper
Sweet Onion, (sweeter the onion, the better)
Pimento
Chopped tomato
Salt
Pepper
Sweet & Low, or Splenda
Cider Vinegar (or white vinegar if you prefer)
Water

Directions:
1. Slice the cucumbers. You can peel them if you want, but they don't have to be peeled. If the seeds are too big, scrape them out.

2. Cut the peppers and onion into bite size pieces.

3. Add Pimento and chopped tomato to the cut up peppers and onion.

4. Add salt, pepper, Sweet & Low or Splenda to taste, to the pepper mixture.

5. Add just enough water and vinegar to cover the top of the vegetables.

6. If it doesn't taste like it has enough salt or vinegar let it set over night. The taste intensifies. Don't put in too much vinegar.

"Make as much or as little of this salad as you desire, with as much color ingredients as you want. Mama loved this salad with almost every meal. We would make it up and keep it in the refrigerator for her all the time."

Dressing for Cole Slaw

Submitted by: Virginia Ettel

Ingredients:
1/3 -C granulated sugar
1/4 -C canola oil
1/4 -C water (drinking water)
1/4 -C vinegar (we use cider)
1/4 –tsp. salt

Directions:

Blend all ingredients in a sealable jar. Shake well to combine ingredients and dissolve sugar and salt. Store it at least overnight in the refrigerator and use as needed.

***The recipe makes enough to generously dress a 1 -LB bag of slaw mix for those of us who avoid shredders and other sharp objects.**

Note: This recipe came from Ella DeVol, a long time family friend. (Her brother in law was the "DeVol" of "Music by DeVol" in many movie and television credits.) This is a light, tasty alternative to mayonnaise or cream based slaw dressings

Easy Fruit Salad

Submitted by: Toni Raaf

Ingredients:
1 (30 ounce) can fruit cocktail
2 (11 ounce) cans mandarin oranges
1 ½ cups miniature marshmallows
3 bananas
1 teaspoon lemon juice
1 (8 ounce) container frozen whipped topping, thawed
1 tablespoon salad dressing

Directions:
1. Drain the fruit cocktail and mandarin oranges in colander.

2. While they are draining, add the marshmallows, mixing gently to absorb some of the juices.

3. Slice the bananas and stir them gently into the mixture in the colander.

4. Then put into a bowl and sprinkle lemon juice over fruit.

5. Stir the salad dressing into thawed whipped topping and fold into the fruit mixture.

6. Refrigerate for a few hours in advance, to allow flavors to develop.

Fruit Salsa

Submitted by: Briana

Ingredients:
1 Red Delicious Apple
1 Granny Smith Apple
1 Lemon
1 Orange
2 pounds Strawberries

Directions:
1. First cut lemon into 4 pieces.

2. Do one apple at a time. Core but don't peel apples. (I have something that cores and slices into 8 pieces, but you can just cut it into big pieces and cut the core out.)

3. Put in bowl and squeeze 2 pieces of lemon all over them. (2 because you are doing 1 apple at a time and need the other 2 pieces for the second apple). The lemon keeps the apples from turning brown while you are cutting them.

4. I have a food chopper (hand not electric), but I have also just cut them up into small pieces. So either way works; but get the apples into small pieces.

5. Put into a bowl.

6. Cut the strawberries into small pieces and add to apples.

7. Cut the orange into 4 slices and just squeeze the juice all over the apples and strawberries.

8. Mix.

9. Add maybe 2 teaspoons of sugar to cut the lemon and juice the strawberries. Mix.

10. Refrigerate maybe 2 hours to get it juicy.

"GREAT for people on Weight Watchers as 1 cup is equal to 1 point"

Green Rice

Ingredients:
whoppin batch of white rice
Broccoli
CheezWhiz

Directions:
1. Cook a whoppin' batch of white rice according to directions.

2. Cook some broccoli according to directions.

3. Nuke some CheezWhiz.

4. Add broccoli to the white rice until you think there's enough broccoli.

5. Then stir in CheezWhiz until it's creamy and cheesy. Then add another dollop just because—hey, who doesn't love CheezWhiz?

6. Put in a battered, scratched Tupperware container and cart it off to the potluck where it will be reheated to lukewarm and retain some ricey gumminess.

"Be sure to spell broccoli at 3 least different ways when passing on the recipe. That way nobody else can spell it either."

So Easy Low Fat Chips

Submitted by: Briana

Ingredients:
Pita Bread (I use Joseph's Oat Bran/Wheat - 1 point each in Weight Watchers)
Pam spray
Cinnamon Sugar mix (like you use for Cinnamon toast)

Directions:
1. Preheat oven to 400 degrees F.

2. Cut pita in half then cut each half into 4 triangles. Peel open so each piece becomes 2 chips.

3. Spray a cookie sheet with Pam then put pita triangles on the sheet and spray again with Pam.

4. Sprinkle lightly with a Cinnamon/Sugar mix and bake for 4 minutes.

5. Cool on cookie sheet.

"For those on Weight Watchers you can use just Cinnamon no sugar.
2 pitas (the ones I mentioned above) are only 2 points and you get 32 chips + 1 point for a cup of the Fruit Salsa.
Great low point filling snack for 3 points and you get fruit in for the day."

Kate's Potato Salad

Submitted by: Kate Douglas

Ingredients:
6 large baking potatoes, cut into two inch rounds
1 bunch green onions, diced
four stalks of celery, diced
cup sliced pimento or roasted red bell pepper
cup chopped parsley
cup apple cider vinegar
mayonnaise
salt/pepper to taste

Directions:
1. Boil potatoes in salted water until fork tender.

2. Remove from heat, drain and cool just enough to handle.

3. Peel and cut into chunks, then sprinkle vinegar over warm potatoes.

4. Add chopped ingredients, including salt and pepper.

5. Add enough mayonnaise to coat potatoes when thoroughly mixed.

6. Cover and refrigerate. If salad seems dry (depending on how much of the mayo is absorbed) you can add more mayonnaise.

"Got this recipe in 9th grade Home Ec!"

Louisiana Red Beans and Rice

Submitted by: Charlotte Boyett-Compo
www.windlegends.org

Ingredients:
2 tbsp. butter or margarine
1 lb. smoked sausage, cut thinly on diagonal
½-C yellow onion, chopped
1 bunch green onions, chopped (use green tops)
4 stalks celery, chopped
1 green bell pepper, chopped
2-C sliced okra (optional)
1 can {15 to 16 oz.} red kidney beans, rinsed and drained
1 can crushed tomatoes
1 can tomato sauce
1 tbsp. each: oregano, parsley, basil, garlic powder
1/4 -C thick sliced bacon, crumbled and cooked to a golden brown
2-C cooked regular long grain rice

HINT: If you like your food on the spicier side, just add 1/4 tsp. cayenne pepper to mixture before covering it to simmer.

Directions:
1. Melt butter in 3-Qrt. saucepan over medium heat and brown sausage.

2. Cook onion and bell pepper in butter, stirring occasionally, until vegetables are tender.

3. Stir in remaining ingredients except bacon, and okra. Heat to boiling, stirring once or twice; reduce heat and simmer 30 minutes.

4. Add okra. Cover and simmer 15 additional minutes

5. Remove saucepan from heat. Stir bacon into rice

6. Serve meat/vegetable mixture over the rice.

***Accompany with wedge of hot corn bread and a bowl of cole slaw.**
****Dessert: Lime sherbet with coconut macaroons crumbled on top.**

Marinated Salad

Submitted by: J Russell

Ingredients for Vegetable Mixture:
1-16 oz can green beans (French cut, drained)
1-16 oz can English peas (drained)
1-16 oz can white corn (drained)
1 small jar pimentos (drained)
4 sticks of celery (diced)
1 small onion (diced)
1 green pepper (diced)

Ingredients for Marinade:
1 cup granulated sugar
1 cup white vinegar
½ cup vegetable oil (or your choice of oils, but I haven't tried olive oil)
Salt and pepper to taste

Directions:
1. Mix together ingredients for Vegetable Mixture.

2. Combine ingredients for Marinade.

3. Pour Marinade over salad and marinade overnight.

***Makes a nice colorful dish for holiday potlucks.**

Maw-Maw's Macaroni & Cheese

Submitted by Titania Ladley - Author of ME TARZAN, YOU JEWEL
http://www.TitaniaLadleyRomance.com

Ingredients:
1 stick butter
1/2 onion (chopped)
3 cups macaroni noodles (uncooked)
3 cups milk
1 pound Velveeta cheese (cut in chunks)
1/2 tsp. garlic powder
1 tsp. salt
Pepper to taste
Parsley for garnish

Directions:
1. Preheat oven to 350 degrees.

2. Cook and drain macaroni noodles according to package directions.

3. In large saucepan, saute onion in butter on medium heat.

4. Add milk and cheese stirring until cheese melts, but do not boil mixture. Remove from heat.

5. Stir in garlic powder, salt, and pepper.

6. Pour into 13" X 9" pan, mix in cooked noodles, and garnish with preferred amount of parsley.

7. Bake 30 - 40 minutes, or until cheese sauce is thick and bubbly and edges are slightly browned.

***I just love "Maw-Maw"! My mom has always had the talent to perfect simple, well-known recipes and turn them into addictive treats. At family get-togethers over the years, eyes light up and you can always hear the murmurs of, "Mmmm, Maw-Maw's macaroni and cheese!"**

Nan Sullivan's Cabbage Salad

Submitted by: Mardi Ballou
www.MardiBallou.com

Ingredients:
1 pkg. grated cabbage (as for cole slaw)
1 medium or large onion, sliced thin
1/2 cucumber, sliced thin
½-C vinegar
1 carrot, sliced thin
Approximately 3/8-C. peanut or vegetable oil
½-C granulated sugar

Directions:
1. Mix all ingredients together well.

***It's really important to slice vegetables very thin. Let vegetables marinate several days (a week**
or more is good) in a tightly covered jar in your refrigerator (can use a clean mayonnaise or instant coffee jar; adjust amounts to fit jar). This also works well as a cucumber salad with no cabbage.

****Though Nan, who comes on the scene in Pantasia II, For Pete's Sake, and has her own story in Pantasia III, Forever on the Isle of Never, is a great cook who likes to get fancy in the kitchen at times, she also likes easy recipes like this one. This salad goes well with the steak and potatoes that Mike Darlin, her guy, favors. Nan especially likes this salad with Crummy Chicken (see in main dish section).**

New Orleans Style Red Beans and Rice

Submitted by: Patti Duplantis

Ingredients:
1 -lb. Camellia Red Kidney Beans
2 –tbsp. celery, chopped
½ -lb. ham or seasoning meat (smoked sausage or pickled pork work well)
2 –tbsp. parsley, chopped
8-10 -C water
1 -large bay leaf
1 -onion chopped
1 -toe garlic, chopped
Salt and pepper to taste

Directions:
1. Rinse and sort beans, they may have small rocks or even clumps of dirt. Remove any broken beans.

2. Soak, covered in water for 2-4 hours, or overnight.

3. Drain water and rinse beans again. Remove the meat, place on the side.

4. Sautee in olive oil: onion, garlic, parsley and celery, till clear.

5. Add these, the meat, bay leaf, salt and pepper to the beans.

6. Boil gently, stirring occasionally, for about 1 ½ hours, or until tender.

7. Add water to beans while cooking, if necessary. The beans should be tender and the "gravy" creamy. I smash some of the beans while cooking to add to the creamy consistence.

8. Remove bay leaf before serving over cooked long grain rice.

***My personal touches: If you have some, add a drop or two of liquid crab boil to the beans, this kicks it up a notch. Add Tony Chacerie's seasoning, in place of the salt and pepper.**

Potato Casserole

Submitted by: Reba V. Newman

Ingredients:
10 potatoes
2 Family size cans Cream of Mushroom Soup
2 lbs. cheddar cheese shredded
2 onions
small amount of milk

Directions:
1. Peel and slice potatoes and onions.

2. Add milk to cream soup until loose enough to spread.

3. In a casserole pan you will make layers starting with the potatoes, then onions, the cream soup and then cheese.

4. Repeat layers until casserole pan is filled ending with cheese on top.

5. Cover with Foil and bake at 375 for 1 hour or until potatoes are completely soft.

***This Recipe was passed down to me by my MIL. My family loves this.**

Potato Salad with a Zing!

Submitted by: Jan Springer
http://www.janspringer.com
Peppermint Creek Inn

Ingredients:
2 lbs. new potatoes, scraped
1 medium onion, minced
2 large eggs, hard cooked
1-C mayonnaise
1 clove crushed garlic
Finely grated rim and juice of 1 lemon
¼-C chopped bell red pepper
4 tbsp. chopped fresh parsley
Salt and Pepper to taste
1 tsp. of your favorite mustard

Directions:
1. Bring potatoes to a boil in a saucepan of salted water. Simmer until done, but firm. Drain and cool.

2. Cut potatoes into large cubes, season with salt and pepper and combine with onion.

3. Shell the hard cooked eggs and grate into mixing bowl

4. Add mayonnaise.

4. Combine garlic, lemon zest and juice, as well as mustard with mayonnaise and egg mixture.

5. Fold in the chopped parsley and mix thoroughly into the potatoes.

6. Chill and serve.

***Potato Salad with a Zing is a favorite recipe that I made up. Whenever I get low on groceries I whip up a batch of potato salad and eat it with tuna salad. The two taste great together.**

Raspberry Pecan Salad with Poppy Seed Dressing

Submitted by: Erin

Ingredients:
1/3-C raspberry spreadable fruit/jam
¼-C raspberry vinegar
¼-C salad oil
1 tbsp honey
1 tsp, poppy seeds
8-C mixed salad greens (torn)
1-C raspberries
1-C sliced fresh mushrooms
1 medium avocado seeded peeled and sliced (thin slices)
½-C pecan halves (either toasted or candied, I prefer toasted)

Directions:
1. In a medium bowl, combine spreadable fruit, vinegar, oil, honey and poppy seeds.

2. Whisk until ingredients are blended evenly. Set aside for later.

3. In a large salad bowl, combine the rest of the ingredients. Pour dressing over mixture and toss gently.

Ribbon Salad

Submitted by: Martha Punches

Ingredients:
1 can drained crushed pineapple
1 cup chopped nuts
1 large box lemon or lime Jello, prepared as directed
1 or 2 packages cream cheese, softened and mixed with small amount of milk for easy spreading

1 large box of cherry Jello, prepared as directed

Directions:
1. Mix pineapple and nuts with the lemon or lime Jello in the bottom of a 9 x 13 inch dish.

2. Let set until firm.

3. Spread a layer of the softened cream cheese on top of the set Jello, making sure it totally seals the edges.

4. Pour a small amount of the cherry Jello on top, enough to cover the cheese and refrigerate.

5. Once set, pour on top the rest of the cherry Jello and set until firm.

6. Cut into squares and place on plates with a lettuce leaf underneath for a festive appearance.

"Any combination of Jello can be used. Sugar free Jello can also be substituted."

Rosemary Roasted Potatoes

Submitted by: runnerbabs

Ingredients:
7 to 10 Yukon gold potatoes
olive oil
rosemary (freash is best, 3 or 4 tablespoons, if dry use 1 to 2)
salt and pepper

Directions:
1. Peel potatoes and cut in big bite size pieces.

2. Put in a non-stick oven safe skillet.

3. Drizzle with oil to coat the potatoes.

4. Sprinkle with the rosemary and salt and pepper(I like a lot of salt and pepper, makes it better)

5. Stir to mix well and put in oven for 45 minutes at 375.

6. Stir once halfway thru cooking.

If potatoes are not crisping up, raise temp to 400 for a bit. Enjoy!

Scalloped Corn

Ingredients:

1 can cream style corn
1 cup cracker crumbs
2/3 cup shredded cheddar cheese
¼ cup onion, chopped
½ cup celery, chopped
1 teaspoon salt
¼ teaspoon paprika
2 eggs, beaten
2 tablespoon melted butter
1 cup milk

Directions:

1. **Preheat oven to 350°F.**

2. **Combine all ingredients.**

3. **Pour into a greased 1-1/2 quart casserole dish.**

4. **Bake for about an hour.**

(When you can insert a knife in the middle and it comes out clean, it's done.)

Scalloped Corn

Submitted by: Virginia Ettel

Serves: 12

Ingredients:
2 -15 oz. cans whole kernel* (drained) or creamed corn
1-C milk (double for whole kernel)
2 -C dry bread or cracker crumbs (we use crushed soda crackers)
1 small onion chopped (adjust to taste)
Salt and Black Pepper to taste
Dash of sugar (optional)
4 -Tbsp butter

***An 11 –oz. can of vacuum-packed corn is about the same drained weight.**

Directions:
1. Combine corn and milk.

2. Add crumbs, onion, and seasonings.

3. Skip the sugar if your corn is marked "sweet" or "supersweet".

4. Pour into a greased casserole. Dot with butter and top with additional crushed crumbs or crushed potato chips.

5. Bake in a 350 degree Fahrenheit oven for about an hour or until browned around the edges.

Note: This recipe came from Marcella Craig in Iowa. It makes great leftovers (if any manages to survive the meal). You can create an interesting effect by using one can each on the corn or by using one can each of white and yellow corn. You can also skip the crushed crumbs on top if you like, but don't skip the butter or the top will overcook.

Singapore Rojak

Submitted by: Jenny

Ingredients:
1 small cucumber, cut into wedges
2 slices pineapple, cut into wedges
½ small bangkwang (turnip), peeled and cut into wedges
1-C bean sprouts, blanched
A bunch kangkong (water convolvulous), blanched
2 pei tan (century eggs), peeled and quartered
½ ju her (cured cuttlefish), cut into pieces
1-2 fried yu tiao (Chinese dough sticks)
2-3 taupok (fried bean curds)

Ingredients for Dressing:
2 heaped tbsp. black bean paste
Hot water to soften
2-3 red chilli, pounded (or use 1 tbsp. bottled sambal olek)
1-2 tbsp. sugar or to taste
Assam (tamarind) water using 1 tbsp. tamarind paste and ¼-C water
Juice from 1 lime
½-C roasted peanuts, chopped finely
Tip of a bunga kantan (pink ginger bud), grated finely

Instructions:
1. In a bowl, soften the black prawn paste first with a few spoonful of hot water. Add chilli, assam water, sugar and lime juice to the softened prawn paste, stirring all the while to blend into a thick sauce. Finally, add the chopped nuts and bunga kantan, Taste to adjust seasoning. There should be a balance of salty, sour and sweet.

2. Cut the cucumber, pineapple and bangkwang into bite-sized wedges. Blanch the bean sprouts and kangkong in a pot of boiling water or microwave then on high for two minutes. Place yu tiao and taupok in an oven on low 100 ° C heat for 10 minutes to make them crispy. Cut into small pieces.

3. Assemble the salad by placing the vegetables into a bowl, followed by the pei tan and ju her. Top with crispy yu tiao and taupok. Dress with peanut and black bean paste, mix well and serve.

****I wanted to contribute something that has a distinct Singapore flavor and yet is easy for friends in other countries to make. This is Singapore's version of a spicy salad and a very popular local dish. 'Rojak' is also a local colloqualism for something mixed, so the next time you hear someone say, "My thoughts are all rojak," you know what they mean*!**

Springtime Salad

Submitted by: Kate Hill
http://www.kate-hill.com

Ingredients:
1 bag Romaine Lettuce
1-C cherry tomatoes
1-C peeled baby carrots
1 medium apple, peeled and chopped
6 large strawberries, chopped
1/3-C shredded mozzarella cheese or mozzarella-style soy cheese
Ranch dressing, to taste

Directions:
Toss vegetables and fruit in a bowl. Add dressing, cover bowl tightly and shake until dressing is thoroughly mixed with the salad.

***Suggestion: Serve with vegetarian burgers or meatless chicken-style patties.**

Sweet Potato Casserole

Submitted by: Susan Biliter

Ingredients:
6 boiled sweet potatoes
3/4 stick of butter - melted
½-C milk
2 eggs slightly beaten
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1-C sugar

Topping Ingredients:
1-1/2 sticks of butter - melted
1-C pecan pieces
1-C brown sugar
2-C rice crispy cereal

Directions:
1. Preheat oven to 350

2. Mix all ingredients together in a mixer until blended and pour into lightly greased 9x13 dish

3. Bake uncovered for 20 minutes at 350

4. While it bakes, prepare the topping

Directions for topping:
5. Mix all together and spread on top of cooked sweet potato mixture.

6. Bake another 20 minutes at 350.

***This is a family favorite and a wonderful dish for holidays. It's always requested at Thanksgiving and Christmas in our family. Very easy and could pass for a dessert!**

Tuna Macaroni Salad

Submitted by: Pam Pellini

Ingredients:
8 oz. elbow macaroni
1-C Hellmann's® or Best Foods® Real Mayonnaise
1 tbsp. red vinegar
1 tsp. salt
1/4 tsp. ground black pepper
1 can (6 oz.) tuna, drained and flaked
1/3-C chopped celery
1 med. can LeSuer baby peas, uncooked and drained (reserve 1 tbsp. liquid)
(optional - 1/3-C chopped or shredded carrots in place of peas)
(optional 1-1/2 tbsp. sweet pickle relish)
2 tbsp. finely chopped onion

Directions:
1. Cook macaroni according to package directions; drain and rinse with cold water until completely cool.

2. In large bowl, combine Hellmann's ® or Best Foods ® Real Mayonnaise, (relish), vinegar, reserved pea liquid, salt and pepper.

3. Stir in macaroni, tuna, celery, peas, (carrots) and onion. Chill, if desired. Toss, if desired, with additional Mayonnaise before serving, or add small amount of milk.

***Best chilled overnight.**

Vidalia Onion Casserole

Submitted by: Lady Janine
Lady Janine of Communications

Ingredients:
5 to 7 Vidalia Onions
Crushed Ritz Crackers
Shredded Cheddar Cheese

Directions:
1. **Preheat oven to 350°F.**

2. **Slice onions, sauté in butter.**

3. **Arrange in layers in a baking dish.**

4. **Top with crushed Ritz Crackers.**

5. **Sprinkle generously with shredded Cheddar Cheese.**

6. **Cover and bake 45 minutes at 350°F.**

Virginia's Marinated Salad

Submitted by: Virginia Ettel

Ingredients for salad:
1- 11 oz. can Shoe peg Corn
1- 15 oz. can green peas
1 -15 oz. can French cut green beans
1 -2 oz. jar chopped pimentos
1 -C chopped celery
1 C onion (adjust to taste!)

Ingredients for dressing:
3/4 -C vinegar (we like cider)
1 -C granulated sugar
1/2 -C canola oil
1/2 –tsp. salt

Directions:
1. Drain canned veggies and set aside.

2. Blend the dressing ingredients in a sealable jar and shake well to blend and dissolve sugar. Let it stand while you chopped the fresh veggies.

3.Blend everything together in a sealable container.

4. Pour the dressing over everything and stir it all up. Make sure that all the ingredients are in the marinade before you refrigerate it.

Note: This salad is best made at least a day in advance so the flavors have time to mingle. It keeps very well. It's a great contribution to potlucks and picnics. It's a huge favorite with my father.

Soups and Stews

20 Minute Savory Beef Stew

Submitted by: Patti Duplantis, CP#2
First Lady and Princess of Paradise

Ingredients:
1 tablespoon vegetable oil
1 (10 ¾ ounce) Campbell's tomato soup
1 Tablespoon Lea & Perrin's
1 pound stew meat, cut into 1 inch cubes
1 can Campbell's French Onion soup
1 (24 ounce) bag of frozen stew veggies

Directions:

1. **Heat oil in skillet.**

2. **Brown meat, stirring often, until juices evaporate.**

3. **Add soups, Lea & Perrin's, and veggies.**

4. **Heat to boil.**

5. **Cover and cook over low heat for 10 minutes or until veggies are tender.**

"Zap the veggies for a minute or two in the microwave. I had to cook it longer than 10 minutes, but have an electric stove. I served in bowls over rice."

Annmarie's Good For You AND Easy Chili

Submitted by: Annmarie

Ingredients:
2 -14.5oz. cans Bush's Pinto Beans (drained)
3 -10oz. cans Rotel diced tomato's with green chilies
1 -15oz. can yellow corn (drained)
½ -bag Morning Star Farm's Ground Meatless Recipe Crumbles
Salt/Pepper/Chili Powder to taste
(optional) Cheddar Cheese

Directions:
1. Combine ingredients in large pot. (This is a very flexible recipe. I increase/decrease ingredients to fit my pantry's contents.)

2. Heat through. (The longer it simmers, the better the flavors mix. Always best the second day!)

3. Serve over rice and top with cheddar cheese. (Isn't everything better with cheddar cheese? lol)

Busy Writer's Crock-pot Chili

Submitted by: Mary Winter - Sensual Romance . . . for those who like it hot!
http://www.marywinter.com/

Ingredients:
2 -cans of chili beans
1 -can of black beans
½ -bag of frozen corn
2 -cans of tomato juice
1 -lb. frozen hamburger
1/8 -C onion flakes – appx.
liberal amounts of chili power, basil, and seasoning salt

Directions:
1. Brown the hamburger in the skillet.

2. Mix together with rest of ingredients in crock-pot.

3. Cook in high for a couple of hours, then turn down to low until you're ready to eat.

Charlee's Steak Chili

Submitted by: Charlotte Boyett-Compo
www.windlegends.org

Ingredients:
1 -large round steak, cooked on the bbq grill
6 -hamburger patties, cooked on the bbq grill (it's for the flavor, guys)
2 -cans of bbq flavored beans
1 -can of whole kernel corn
2 -cans chopped tomatoes
3 -12-oz cans of tomato sauce
2 -tsp. each: Worcestershire Sauce and Liquid Smoke
4 -celery ribs, chopped
2 -large green peppers, chopped
2 -large onions, chopped
2 -garlic cloves, minced coarsely
1 -tsp. each: garlic powder, parsley flakes, oregano, basil and chili powder
2 -Bay leaves
Salt and pepper to taste
(If you like extra heat, add your favor heat maker. This is one dish BB prefers without heat)

Directions:
1. Chop the steak and hamburger patties into bite-size pieces.

2. Combine all ingredients and cook in a slow cooker for at least 6 hours, preferably ten.

3. Serve with hot cornbread (made with buttermilk instead of plain milk) and a nice salad.

Charlie's Stew

Submitted by: CJ Burton

Ingredients:

1-2 –lbs. of either stew meat or ground beef	**potatoes**
onions	**stewed tomatoes**
corn	**green beans**
tomato juice	**peas**
Any other stuff you want to add	

Directions:

Ok, here's how I make stew. It's not an exact science since I don't measure things or put the same thing in it all the time.

1. First I brown the meat in a skillet and drain juice off.

2. Then I put meat into a big pot, size depends on how much I'm making, add water and boil for about 15 minutes.

3. I peel and cut the amount of potatoes I want into bite size hunks.

4. I cut up part of an onion to put in.

5. Then I add the potatoes and onion in with the meat, add more water if necessary, cover and continue boiling till the potatoes just start to get soft.

6. Once I think everything is close to being done I add in all the other things I want to have in it. For me it's usually whole stewed tomatoes, corn, and green beans. Sometimes I will add peas. I usually use the 14/15 ounce size cans except for peas, which I don't like as much and use the smaller size if I add them.

7. Once I've added all the canned veggies I'll add a can of tomato juice cause I kinda like tomatoes

8. I let it all come back to a boil and cover and let simmer for about 10 to 15 minutes to make sure potatoes are soft

***Like I said before, sometimes I make a really big pot, sometimes a small amount. So I just have to adjust the amount of things in it, to the amount of stew I want to make.**

****Although I really like it when I first make it...I think it gets better as you re-heat and re-serve it since the juice gets thicker.**

Chicken Garlic Noodle Soup

Submitted by: Jaci Burton
www.jaciburton.com

Ingredients:
1 -average fresh chicken or 6 thighs and 2 breasts, with skin, without a lot of fat (Actually you can use any kind of chicken you want)
6 -garlic cloves, peeled and halved(I use chopped garlic you can buy in the jar at the store. About 2 Tbsp. of it instead)
2 -Cans of Chicken Broth
Ginger (either 1 1/2 inch piece of fresh ginger root, or 1 Tbsp. ginger from the jar)
A couple stalks of celery and some sliced carrots, up to you how much you use.
Salt to taste
Rigatoni Noodles

Directions:
1. Bring 3 1/2 quarts of water to a boil.

2. Put all the ingredients in and simmer for an hour.

3. Remove chicken and ginger (if using ginger root); Let the rest cool and remove most but not all of the fat.

4. Remove skin from the chicken and cut chicken into eating-size pieces.

5. Put back in the soup and reheat, boiling noodles at the same time and adding the chicken broth.

***When reheating, add another can of chicken broth each time.**

FAB chili

Submitted by: Joy Isley

Ingredients:
1 -lb. lean ground beef or ground turkey
¾ -C chopped onion
1 -clove garlic, minced
½ -C chopped green pepper
1 -can (16 oz) tomatoes, chopped smaller
1½ -C Bran Chex cereal
2 -tsp. chili powder
1 -tsp. salt
¼ -tsp. ground cumin
Dash of cayenne pepper
1 -15oz. can chili hot beans, undrained

For spicier version, add 1 (4 oz) can diced green chilies and water to make it thinner)

Directions:
1. Cook and stir ground meat, onion, and garlic in large saucepan until meat is browned and onion is tender. Drain off fat.

2. Add remaining ingredients, except beans.

3. Simmer, covered for 30 minutes. Stir occasionally.

4. Stir in beans. Continue to simmer for additional 30 minutes.

Makes about 6 cups.

***The bran thickens the chili. Red beans can be used in place of hot chili beans. Or diced chicken can be used in place of the beef or turkey. For thicker chili, add 2 Tbsp. flour.**

****Note: I was a Home Economics teacher for years and I developed this recipe when we had to make recipes that were easy to make. I called it FABulous because it was fiber and bran in the chili. This could be in the category of MAIN DISH**

Kate's Minestrone Soup

Submitted by : Kate Douglas

Ingredients:

2 lbs. beef soup bones	**1 tsp. dried oregano**
1 tbsp. olive oil	**1 16-oz can tomatoes (broken up)**
cup dry kidney beans	**tsp. ground pepper**
cup dry white beans	**5 tsp. salt**
2 cloves garlic, minced	**2 qts. Water**
cup chopped onion	**1 cup peeled diced potatoes**
1 bay leaf	**1 cup fresh cut green beans**
1 tbs. dried basil leaves	**cup sliced carrots**
1 tsp. dried marjoram	**1 cup sliced zucchini**
1 tsp. dried rosemary	**cup elbow macaroni**
cup dried parsley	**cup chopped celery**

***Directions*:**

1. Brown soup bones in olive oil, cover with water, add all ingredients in first list and simmer covered for two hours. Add more water if necessary.

2. Remove bones, cut meat off and return meat to broth.

3. Add stuff from second list. Simmer at least 30 minutes.

4. Sprinkle freshly grated parmesan over the top and serve with sourdough French bread and a glass of good red wine.

Kelly's Chili

Submitted by: Kelly

Ingredients:
1 lb ground chuck
1 tsp olive oil
1 green pepper chopped
1 onion chopped
3 cloves of garlic
8 oz sliced mushrooms (fresh)
salt & pepper to taste
2 cans light red kidney beans
2 14 oz cans whole tomatoes
2 cans tomato sauce
2 tsp cumin
2 oz can chopped chilies
3 to 4 tbsp chili powder
1 tsp oregano
salt & pepper to taste

Directions:

1. In a dutch oven heat olive oil, add onions, bell pepper, mushrooms, salt & pepper to taste and sauté until veggies are just about soft. Add garlic last minute or so. Put veggies in a bowl.

2. Heat pot again and brown ground chuck (salt & pepper to taste). After browning drain off fat then add veggies back to pot.

3. Add beans, tomatoes (breaking up as you add them) and remaining ingredients.

4. Bring to a bubbly heat, and then simmer for 30 minutes or until ready to eat.

****I usually start this early and let it cook for a while. It's one of those recipes that you add, taste and add again (I don't measure when I make this recipe, so I had to make it and measure). You can adjust the seasonings to your taste…for heat as well as salt. This makes a pretty good amount so you can have leftovers. Remember to put a little bowl of it in the freezer so when you are in the mood for chili dogs, all you have to do is pick up some hot dogs and thaw chili out…<g>**

Kim W's Chicken Tortilla Soup

Ingredients:
6 tablespoons vegetable oil
8 (6 inch) corn tortillas, coarsely chopped
6 cloves garlic, minced
½ cup chopped fresh cilantro
1 onion, chopped
1 (29 ounce) can diced tomatoes
2 tablespoons cumin
1 tablespoon chili powder
3 bay leaves
6 cups chicken stock
1 teaspoon salt
½ teaspoon ground cayenne pepper
5 chicken breasts, cooked and cubed

Directions:
1. In a large pot heat oil. Add tortillas, garlic, cilantro and onion. Sauté for 2 to 3 minutes.

2. Stir in tomatoes and bring to a boil. Add cumin, chili powder, bay leaves and chicken stock.

3. Return to a boil, reduce heat to medium and add salt and cayenne. Simmer for 30 minutes, remove bay leaves and stir in chicken.

4. Heat through and serve.

5. Serves 6.

"*Notes: We don't use the diced tomatoes because I don't like cooked tomatoes. It's in the original recipe so I left it in. This makes a large portion, so we usually freeze some. It reheats well. We add avocado to the top before serving."

Mama's Brunswick Stew

Submitted by: Charlotte Boyett-Compo
www.windlegends.org

Ingredients:

1 (4-5 lb.) pork roast, cooked and meat shredded
1 -small chicken, roasted and meat shredded.
2 -large onions, chopped
2 -cans each of:
Cream style corn
Lima beans
Stewed tomatoes
Green peas
3 -medium potatoes, cubed
1-C tomato ketchup
1 -large bottle of barbecue sauce (Hickory flavored)
¼ -C Worcestershire sauce
2 -tsp. Liquid Smoke
2 -C water (more may be added if needed)
¼ -C apple cider vinegar
juice of one lemon
1 -tsp. each salt and pepper

Directions:

Mix all ingredients and simmer over low heat, stirring often to prevent sticking. This stew is best cooked a day or two in advance of serving so flavors can blend. (I usually cook mine in a large crock-pot overnight on low.)

Quick and Easy Gazpacho

Submitted by: Katherine Kingston
http://www.katherinekingston.com

Ingredients:
1 can tomato soup
2 cups water
1 bay leaf
1/3 cup vinegar
Worcestershire Sauce
25 drops Tabasco
salt to taste
pepper to taste
garlic salt
3 medium tomatoes, finely chopped
½ cucumber, finely chopped
1 big stalk celery, finely chopped
¼ green pepper, finely chopped

Directions:
1. Boil soup with water and bay leaf.

2. Let Cool.

3. Add the rest of the ingredients and chill thoroughly.

"Great on a hot day."

Seafood Gumbo

Submitted by: Patti Duplantis

Ingredients:

6 -tbsp. olive oil
2 -lbs. okra thinly sliced
1 -tbsp. flour
2 -C finely chopped onions
½ -C chopped celery
2/3 -C chopped green bell pepper
1 -C finely chopped green onion
2 -cloves garlic, pressed
1 -6oz. can of tomato paste
3 -large bay leaves
¼ tsp. thyme
½ -tsp. Tabasco
¼-½ -tsp. cayenne pepper
¼-½ -tsp. black pepper
1 -tbsp. Worcestershire sauce
1 -16 oz. can cut up tomatoes (save liquid)
8 -C water
2½ -lbs. raw shrimp, peeled and de-veined
1 -lb. claw crab meat
2 -dozen oysters and their liquid
2 -tbsp. chopped parsley
4-5 -C cooked long grained rice
1 -tbsp. salt

Directions:

1. In a large heavy skillet, heat 4 tbsp. olive oil, add okra and cook over medium heat, stirring often, until stringing stops (okra isn't slimy) about 40-50 minutes.* If necessary, add more oil to prevent burning. * I take a large baking pan, spray with Pam and add oil. Preheat oven to 350, then place okra in pan, stirring occasionally for about 1 hour.

2. Meanwhile, in a 5-quart soup pot or Dutch oven, blend the remaining 2 tbsp. of oil with flour and cook over medium heat, stirring until roux is dark brown.

3. Add onion and celery and cook until tender.

4. Add green pepper, green onion and garlic and cook three minutes more.

5. Stir in tomato paste, bay leaves, thyme, salt, Tabasco, cayenne, black pepper and Worcestershire.

6. Add tomatoes and their liquid and stir until smooth.

7. Add cooked okra. Gradually stir in 7 cups of water, reserving 1 cup to add if Gumbo becomes too thick. Bring to a boil.

8. Add shrimp, cover and simmer, for 30 minutes over low heat.

9. Add crab meat and continue to simmer, covered, for 30 minutes longer over low heat.

10. Add oysters and their liquid and chopped parsley and cook 10 minutes more. If too thick, add more water. Serve over steamed rice. This freezes well.

Yvette's Jambalaya Recipe

Ingredients:

1 –tbsp. olive oil	**1 –tbsp. butter or margarine**
1 -onion, chopped	**1 -stalk of celery, chopped**
½ -green pepper, seeded and chopped	**3 -cloves garlic, pressed or minced**
1 –lb. smoked sausage, sliced	**¼ -tsp. thyme**
1 -16oz. can whole tomatoes OR --	**3-4 -fresh Creole tomatoes**
1 -C chicken broth or bullion	**¼-½ -tsp. Tabasco**
2-3 -C raw shrimp, peeled & deveined	**1 –tbsp. parsley**
½ -tsp. salt	**1 -bay leaf**
1 -C raw long grain white rice	

Directions:

1. Brown sausage, set aside.

2. In a Dutch oven, heat oil and butter, sauté' onions and celery, until soft.

3. Add green pepper & garlic, sauté' a few minutes longer.

4. Add tomatoes, chicken broth, parsley, bay leaf, salt, thyme and Tabasco. Bring to a boil, covered.

5. Add shrimp, cover and simmer a few more minutes.

6. Add sausage, stir, then pour into a 2-quart casserole dish with cover.

7. Sprinkle rice over top of mixture; gently press into mixture until rice is covered. DO NOT STIR.

8. Cover. Bake at 350 degrees F for 45 minutes, or until rice is tender and liquid is absorbed. Toss gently before serving and remove bay leaf. Serves 6

**** (May substitute chicken for shrimp)**

Main Dishes

Baked Manicotti

Submitted by: Sida Pan

Ingredients:

Romano cheese	**Oregano**
Salt	**Pepper**
Sugar	**Olive Oil**
1 -Onion	**1 –lb. ground chuck**
1 -28oz can of tomato puree	**1 -package thawed frozen chopped spinach**
1 -box Manicotti shells	**1 -egg**
2 -6oz. cans of tomato paste	**2 -cloves of Garlic**
Basil and parsley	

Directions: **Dice onion and garlic**

1. Add basil, parsley and oregano to diced onion and garlic in a small amount of olive oil.

2. When brown, add tomato puree and tomato paste, with a little salt, pepper and 1 tablespoon of sugar.

3. Add Romano cheese as you please.

4. Simmer for 4 hours.

5. Brown the grounded chuck with olive oil and garlic. Sprinkle a little basil.

6. Allow to cool.

7. Add Romano cheese and chopped spinach. Mix egg into the grounded chuck.

8. Spread the sauce in the bottom of a baking dish.

9. Stuff Manicotti shells with the meat mixture.

10. Line pan.

11. Cover with the rest of the sauce.

12. Bake for 40 minutes at 375 Degrees.

13. Sprinkle Romano cheese after removing cover during the last 10 minutes. Make sure it melts.

14. Take out of the oven and allow it to cool a bit before serving!

Barbequed Salmon

Ingredients for spice mix:
2 teaspoons paprika
2 teaspoons brown sugar
cayenne pepper to taste
½ teaspoon salt
½ teaspoon fresh ground pepper

Directions:
1. Preheat oven to 450°F.

2. Can be rubbed onto either Salmon Filets or Steaks.

3. Coat both sides.

4. You can put in pan and roast in oven for 20 to 25 minutes or you can grill on medium hot grill.

"Ask and you shall receive. This recipe came from, of all places, Glamour Mag."

"I never follow the recipe and always just kind of dump everything. The cayenne pepper to taste always ends up being at least a teaspoon of cayenne because we like the added kick. It is really good and there are few people I've made it for who haven't enjoyed it."

BBQ Pasta

Submitted by: Briana St. James
Editor for www.ellorascave.com and www.cerridwenpress.com

Ingredients:
1 -tub of pulled BBQ chicken, pork or beef -about 8-12oz. depending on your appetite
1 -box Spiral macaroni
onion or chives (diced or chopped)
½ of a medium sized tomato - diced
sour cream
cheese (I used Mexican blend)

Directions:
1. Cook the macaroni, drain, and toss with a hint of butter (about 1 Tbsp.)

2. Warm the BBQ in the microwave.

3. Place macaroni in plate or bowl. Spoon BBQ meat and sauce over.

4. Top with a healthy dollop of sour cream and sprinkle chives and onions over.

5. Stir thoroughly.

Serves 2-3

Beer Can Chicken, Oven Version

Ingredients:

1 large roaster chicken, (4 to 5 pounds), washed, lumps of fat removed and blotted dry (what-eve-r…just wash the damn bird "g")
8 tablespoons sweet and hot rub
1 (12 ounce) can of beer
3 tablespoons of smoke baste, melted, mixed with ½ teaspoon liquid smoke

Ingredients for Hot Rub:

3 tablespoons salt
3 tablespoons black pepper
3 tablespoons paprika
3 tablespoons brown sugar

Directions:

1. Preheat oven to 350°F.

2. Stir ingredients together in a mixing bowl.

3. Sprinkle 2 tablespoons hot rub in the cavity of the chicken.

4. Then brush the outside of the bird with smoke baste.

5. Sprinkle 4 tablespoons hot rub on the outside of the chicken.

6. Open the beer can and make a few additional holes in the top (I usually stab it with an ice pick or sharp knife…warning…don't let fingers slip and cut hand open, not that I'd know anything about that "g".

7. Pour out (or drink) half the beer and add the remaining 2 tablespoons hot rub to the can.

8. Holding the chicken upright, insert the can into the cavity of the chicken.

9. Spread out the legs to form a sort of tripod, so the chicken stands upright (obviously you're going to do this with the chicken in a roaster or 13" x 9" pan or something.)

10. Place the bird upright in a roasting pan and roast until golden brown and fall-off-the-bone tender, usually 2 to 2 ½ hours.

"And they're right. I have never had to use a knife to cut up the chicken when it's done. It literally is so tender and juicy it falls right off the bone. Yum!"

Burrito Pie aka Mexican lasagna

Submitted by: Angela James
http://www.samhainpublishing.com
http://nicemommy-evileditor.com/blog

Ingredients:
1 1/2 pounds ground beef
1 onion, chopped
2 teaspoons minced garlic
6-7 (6 inch) flour tortillas
1 (16 ounce) jar taco sauce
1 (16 ounce) can black beans
2 cups shredded Colby cheese
1 (10 ounce) can diced tom. w/ green chilies
2 cups shredded Mexican blend cheese

Directions:
1. Preheat oven to 350 degrees F (175 degrees C).

2. In a large skillet over medium heat, sauté the ground beef for 5 minutes. Add the onion and garlic, and sauté for 5 more minutes. Drain any excess fat. Mix in the tomatoes with green chile peppers, taco sauce and beans. Stir mixture thoroughly, reduce heat to low, and let simmer for 15 to 20 minutes.

3. Spread a thin layer of the meat mixture in the bottom of a 4 quart casserole dish. Cover with a layer of tortillas followed by more meat mixture, then a layer (2 cups) of cheese. Repeat tortilla, meat, cheese pattern until all the tortillas are used, topping off with a layer of meat mixture and cheese (another bag=2 cups).

4. Bake for 20 to 30 minutes in the preheated oven, or until cheese is slightly brown and bubbly.

Capellini Pomodoro

Submitted by: Angela James, Editor
http://www.samhainpublishing.com
http://nicemommy-evileditor.com/blog

Ingredients:
***2 cloves minced garlic (I keep a jar in the fridge so I just dump a heaping spoonful in because really, you can never have too much garlic, lol)**
***1/3 cup olive oil (or EVOO as Rachael Ray would say -- extra virgin olive oil)**
***crushed red pepper (to taste, but I use at least a teaspoon depending on freshness, more if I want it with a little more zing)**
***salt to taste (about a 1/2 teaspoon)**
***1 bunch or package of fresh basil**
***12 plum or roma tomatoes, diced (you can seed them too, but if I'm rushed for time, I don't)**
***fresh grated parmesan**
***chicken strips (we use the Perdue or Louis Rich pre-cooked strips, usually Italian flavor)**
***1 package angel hair (capelin) pasta**

Directions:
1.Heat the olive oil and add garlic, salt and red pepper on low heat while you're dicing tomatoes.

2. Add tomatoes and heat, about 2 to 3 minutes, add chopped basil, mix about 1 to 2 minutes. Ideally, tomatoes retain their shape and don't get too saucy but if they do, it's okay, it still tastes great!

The key to this is fresh basil. It doesn't taste the same with dried basil. You can also make it with a couple of cans of diced tomatoes and it still tastes not too bad, but using fresh ingredients makes a difference.

3. Top hot, cooked pasta with sauce, parmesan cheese and chicken. Serve with fresh loaf of French bread, buttered and salad. Yumm-o!

Cardboard Pizza

Submitted by: Michelle M. Pillow
From Ellora's Cave: Red Light Specialists
From New Concepts Publishing: Galaxy Playmates Series
From Samhain Publishing: Realm Immortal: King of the Unblessed
www.michellepillow.com

Ingredients:
Frozen Pizza from your grocery store (any brand or flavor)

Directions:
Turn oven to temperature given on the box instructions.

2. Skip the preheating part and immediately take pizza from box and plastic and put directly in oven on rack. (No reason to dirty a lot of dishes).

3. Set oven timer to the minutes specified in the box directions and add 1-2 minutes to allow for preheat time you skipped.

4. Throw away plastic, keep box. Leave the room and forget you are cooking.

5. When the oven timer goes off, turn oven off (no need to check if it's done, it's close enough).

6. Take pizza box and slide the pizza off the oven rack directly onto box with a pizza cutter (a knife is fine if you don't have a pizza cutter—just use whatever you're cutting the pizza with, again less dishes dirty = less to clean later).

7. The pizza box is now your serving tray. Cut pizza, forget the plates and eat directly off box.

8. When finished, throw box away and check to make sure oven is turned off. Chances are, you forgot that step.

Cheese Pie

Submitted by: TK Winters
Mimosa Night coming soon from Samhain Publishing

Ingredients for Crust:
12-14 graham crackers, crumbled
¼ -C butter or margarine, melted

*****or ready-made graham cracker crust**

Ingredients for Filling:
4 -3oz. packages cream cheese, whipped
2 eggs, beaten
¾ -C sugar
2 –tsp. vanilla
½ tsp. lemon juice

Ingredients for Topping:
1 -C sour cream
3-½ -Tbsp. sugar
1 –tsp. vanilla

Directions:
1. Combine crust ingredients and pat into a 9-inch pie pan.

2. Whip cream cheese in a food processor, then add remaining ingredients until light and frothy.

3. Pour into crust and bake in preheated 350-degree oven for 15-10 minutes. Center will be slightly unset. Allow to cool for 5 minutes.

4. Blend together topping ingredients and gently pour over pie. Bake 10 more minutes.

5. Refrigerate at least 5 hours before serving.

****Tastes just like cheesecake and much easier to make. If it doesn't set totally, it tastes just as good when eaten with a spoon.**

Chicken and Noodles

Submitted by: Reba Newman

Ingredients:
1 -med. size green pepper
1 -med. size onion
3 -cloves garlic
6-7 -chicken thighs or breast, boneless skinless
1 -16oz box package of your favorite noodles, i.e.. rigatoni, elbow, ziti. etc...
1 -family size can cream of chicken soup
1 -package shredded cheddar cheese

Directions:
1. Boil pasta according to package. Drain and set aside.

2. Dice onion, green pepper, and garlic. Sauté in large pan with olive oil.

3. Cut up chicken into bit size pieces and add to sautéed onion, green pepper, garlic, and cook until chicken is no longer pink.

4. Add cream of chicken soup to chicken and stir to heat through.

5. Mix in noodles and continue to warm.

6. Add cheese at the end. As much or as little as you like.

Serve with side salad and French bread for a complete meal.

******
"My kids titled this one Chicken and Noodles. It is an Original recipe of mine."

Chicken Cheese Lasagna

Submitted by: Jeana Paglialunga

Ingredients:
½ -C margarine or butter
½ -C flour
2 -C milk
2 -C (about 8 oz.) shredded mozzarella cheese
1 -medium onion chopped
½ -tsp. Dried oregano
2 -C cut up cooked chicken
2 -cloves garlic, crushed
1 -tsp. Salt
2 -C chicken broth
½ -C grated Parmesan cheese
1 -tsp. Dried basil
¼ -tsp. Pepper
½ -C cup grated Parmesan cheese
8oz. uncooked lasagna noodles (9 or 10 noodles)
2 -C (16 oz.) creamed cottage cheese -ricotta cheese (I use 24 oz. Small curd cottage cheese)
2 -packages (10 oz. Each) frozen chopped spinach, thawed and drained well.

Directions:
1. Melt margarine in a 2-quart saucepan over low heat. Add garlic, stir in flour and salt, cook and stir until bubbly.

2. Remove from heat; stir in milk and broth with a whisk.

3. Heat to boiling whisking constantly. Boil and stir 1 minute.

4. Stir in mozzarella cheese, ½ -Cups Parmesan cheese, the onion, basil, oregano, and pepper.

5. Cook over low heat stirring until cheese is melted.

6. Spread one fourth of the cheese sauce (about 1-1/2 cups) in un-greased 9 by 13 inch baking pan. Top with 3 or 4 uncooked noodles.

7. Spread half of the cottage cheese. Top with chicken, spinach and one fourth of the cheese sauce.

8. Add more noodles and remaining cheese sauce.

9. Sprinkle with 1/2-cup Parmesan cheese.

10. Bake uncovered at 350 degrees for 35 or 40 minutes until noodles are soft. Let stand 15 minutes.

Chicken on the Ritz

Submitted by: Janine
Lady of Communications

Ingredients:
6 to 8 boneless, skinless chicken breasts
1 8 oz. carton sour cream
1 stick butter
1 can cream of mushroom soup
1 can cream of chicken soup
1 stack Ritz Crackers
Poppy Seeds

Directions:
1. Cook chicken by boiling.

2. Place pieces in a well buttered casserole dish.

3. Mix soups, no water added.

4. Add sour cream; pour over chicken.

5. Crumble the Ritz Crackers; sprinkle over top of soup mixture.

6. Melt butter; pour over top of crackers.

7. Sprinkle poppy seeds over top of butter.

8. Cover with lid or foil.

9. Bake at 350 for 25 to 30 minutes.

Chicken Pot Pie

Submitted by: Kelly

Ingredients:

10oz. frozen mixed vegetables	**¼ -C chopped onion**
8oz. fresh sliced mushrooms	**¼ -C butter**
1/3 -C all-purpose flour	**½ -tsp. salt**
½ -tsp. marjoram	**1/8 –tsp. pepper**
2 -C chicken broth**	**¾ -C milk**
3 -C cooked shredded chicken**	

Ingredients for Biscuit topping:

2¼ -C Bisquick baking mix	**2/3 –C milk**

Directions:

1. Cook mixed veggies according to package directions, then drain.

2. In a 3 qt. saucepan cook onions and mushrooms in butter till onion is tender and mushrooms are done.

3. Stir in flour, salt, marjoram, and pepper. Stir until flour is well blended and cooked through.

4. Add chicken broth and milk a little at the time stirring constantly to prevent lumps (until all liquid is added). Cook and stir till thickened and bubbly.

5. Stir in mixed veggies and chicken, heat until bubbly.

6. Pour chicken mixture into 12" x 7" casserole dish.

7. Mix ingredients for biscuits until dough forms. After mixing, if dough is too sticky, gradually add more bisquick (up to ¼ cup) to make dough easy to handle. Dust your hands with bisquick (and do it every time you start to make another biscuit) and scoop out enough dough to make a biscuit.

8. Roll dough in hand until ball forms, flatten out to make biscuit and lay on top of chicken mixture. You will have enough dough to make 6 to 8 biscuits (depending on the size). Arrange all the biscuits evenly on top of dish so they don't touch.

9. Bake in a 400*F oven about 10 to 15 minutes or until the biscuits are golden brown.

****Note: I usually cook a 6 pack of chicken thighs…with salt, pepper, Morton's Nature Seasonings, thyme, bay leaf and a diced onion. I take out the chicken, remove skin and bones and break up the chicken meat and use 2 cups of the broth (put broth in fridge so the fat will come to the top of the container and you can remove it easily).**

Chili Casserole

Submitted by: Patti Duplantis

Ingredients:
2 –lb. lean ground meat
2 -14oz. cans stewed tomatoes
1½ -C chopped seasoning*
1 -8oz. pack shredded cheese
1½ -tsp. chili powder
1- 8¾oz. can corn, drained
1 -½ tsp. cumin
1 – 2½ oz. can
sliced black olives ,drain
3 -tsp. celery salt
1 –6/8oz. pkg corn bread mix
Tony Chacerie's seasoning to taste
1 -8oz. container sour cream

****Chopped Seasoning Ingredients:***
¾ -C chopped onion
1 –Tbsp. chopped garlic
1/3 -C chopped celery
¼ -C chopped green pepper

Directions:
1. Sautee seasoning mix in a large skillet till clear, add ground meat and cook, stirring until brown and crumbled, drain.

2. Combine the rest of the ingredients, except cornbread and sour cream. Place in a lightly greased 13 x 9 baking dish.

3. Bake in a 350-degree oven for 20-25 minutes. Remove from oven, increase temperature to 425 degrees.

4. Combine cornbread mix with sour cream. Spoon over the casserole.
Bake at 425 degrees for 15 minutes or until the cornbread is golden.

Serves 8

***This is great for cold days!**

****Walmart here sells the chopped seasoning, so I presume they sell it countrywide.**

Company Chicken

Submitted by: Susan Biliter

Ingredients:
6 -whole chicken breasts w/ skin and bone
Salt and pepper to taste
Paprika to taste
½ -C butter or margarine
¼ -tsp. sweet basil
¼- tsp rosemary
½ -C chopped onion (I use 1/2 tsp onion powder)
1 -4oz. can of mushroom (drained)
½ -C slivered almonds
¼ -C cooking sherry
2 -tbsp. lemon juice
1 -10¾ oz can of cream of mushroom soup, undiluted
3 -C of hot cooked rice

Directions:
1. Preheat oven to 350

2. Place chicken, skin side up, in a greased shallow baking dish; sprinkle with salt, pepper and paprika.

3. Melt butter in a saucepan and add remaining ingredients except rice. Stir until blended and pour over chicken.

4. Bake at 350 for 1 hour and 15 minutes.

5. When ready to serve, remove chicken from baking dish.

6. Serve gravy over rice and place chicken breast on mound of rice.

Yield: 6 servings

****This is a family favorite and a wonderful dish for when company comes over. Very easy!**

Corn Salsa with Peppery Chicken

Ingredients:
1 can of corn, drained (you can use fresh or frozen)
1 can of black beans, drained and rinsed
1 can of diced tomatoes – Del Monte usually has the best flavor. (either the onion & garlic ones or the jalapeno flavored ones)
1 teaspoon cornstarch

Directions:
1. Combine corn, undrained tomatoes and cornstarch in medium saucepan for salsa.

2. Cook and stir over medium heat until slightly thickened and bubbly.

3. Cook and stir for 2 minutes more.

4. Stir in beans, heat through.

"We make this to go with just about any kind of meat (tenderloin, steak, etc) but with the recipe they suggest peppery chicken, which I've made and is simple and easy."

Ingredients for Chicken:
4 medium skinless, boneless chicken breast halves
Fresh ground pepper

1. Rub pepper on all sides of chicken. Broil in broiler, 4 to 5 inches from heat, for 12 – 15 minutes or until chicken is no longer pink, turning once. "See? Easy! LOL"

"We serve this with fresh cilantro on top of the salsa, and yellow rice (saffron rice). You can serve with flour tortillas. Sometimes I make just the salsa and use pre-cooked chicken to throw on top of it and have with rice for an easy lunch."

Deadline Dinner for Busy Authors

Submitted by: Jaci Burton
www.jaciburton.com

Ingredients:
Tostitos chips
Shredded Cheese (I like the Mexican cheese for a mix of flavors)

Directions:
1. Open bag of Tostitos Chips and Spread out over Plate

2. Open Bag of Shredded Cheese (Yes, buy the kind already Shredded. Please. You're already on deadline. Who has time to shred cheese?)

3. Sprinkle Cheese over Chips.

4. Place in microwave and nuke for 30-45 seconds.

5. Eat while typing. Wipe fingers often on paper towel to avoid greasing up keyboard.

**
Cheese is good source of protein and authors need strength to meet deadline ;-)

Easy Chicken Dinner

Submitted by: Sherry CP#5
Lady of Kingdom of Testosterone

Ingredients:
4 boneless skinless chicken breast
2 cans green beans, drained
4-5 diced potatoes
1/4 cup melted butter
1 package dry Italian dressing mix
1 large pan [I like to buy the heavy duty disposable aluminum pans to use for this]

Directions:
1. Place rinsed chicken breast in center of pan, put drained green beans on one side of chicken and potatoes on other side of chicken.

2. Sprinkle with dressing mix, then pour butter over all and cover with foil.

3. Bake at 350 degrees for approx. 1hr and 30 mins or until chicken and/or the potatoes are done.

Amounts can be adjusted for the number of people you are serving. I have made this with as many as 6 chicken breast, 3 cans green beans, and 6 cups of diced potatoes, but it does take longer to cook and I used 2 pkgs of the dressing mix and 1/2 cup of butter.

"This is a great recipe to take if providing meals for someone. If you throw in a bag of salad mix and put the meal in a disposable pan, they have a complete meal and nothing to worry about returning."

Extra Cheesy Baked Ziti

Submitted by: Nicole Austin
www.nicoleaustin.net

Ingredients:
½ -lb. ziti
15oz. ricotta cheese
12oz. shredded mozzarella cheese
28oz. jar tomato sauce
½ -C grated parmesan cheese

Directions:
1. Preheat oven to 350F.

2. Coat 9 x 13 baking dish with nonstick cooking spray.

3. Cook ziti according to package direction; drain and place in a large bowl.

3. Add ricotta cheese and 1/2 of the mozzarella cheese; mix well.

4. Spread half of the sauce over the bottom of the baking dish.

5. Spoon the ziti and cheese mixture into the dish; cover with the remaining sauce.

6. Sprinkle with the parmesan cheese and top with the remaining mozzarella.

7. Bake for 25 to 30 minutes until well heated and cheese turns a light golden color.

****Optional Additions:**
Add 1/8 cup of sugar to the jarred tomato sauce. I like this because it cuts some of the acid from the tomatoes and gives a little sweetness.
Add in any of your favorite ingredients. I like to add some Italian sausage and mushrooms.

****This is one of my favorite recipes because everyone in my family loves cheese, its easy to make, and still tastes great when reheated from left overs.**

Green Chili Cheese Pie

Submitted by: Jackie Ritch, CP #81
Lady of Positive Vibes
Vic #55

Ingredients:

1 pound grated white cheese, any kind
1 pound grated yellow cheese, any kind
6 eggs, beaten slightly
1 (5 ounce) can evaporated milk
2 (4 ounce) cans chopped green chilies

Directions:

1. Preheat oven to 350°F.

2. Spray a 9 x 13 inch dish or cake pan with non-stick cooking spray.

3. Spread chopped green chilies in bottom of pan.

4. Spread both cheeses over the chilies.

5. Combine eggs and milk and mix slightly.

6. Pour egg mixture over cheese and bake at 350°F for 40 minutes or until a knife inserted in the middle comes out clean.

7. Slice and enjoy.

"If you want to prepare this the night before, do everything but pour egg mixture over cheese. Just put chilies and cheese in pan and cover, mix eggs and milk in a separate bowl. The next morning stir eggs and milk a bit and pour over cheese, then bake."

"This is a great recipe for family get togethers or potlucks at work. It can be served hot from the oven, or at room temperature. Very easy, especially if you buy the cheese already grated. You can prepare most of it the night before and just pop it in the oven in the morning and let it cook while you dress."

Green Slabs

Submitted by: TK Winters
Mimosa Night, coming soon from Samhain Publishing

Ingredients:
2 –tbsp. butter or margarine
2 –tbsp. flour
½ -tsp. salt
¼ -tsp. pepper
2 -C milk
1½ -C (or more to taste) grated cheddar cheese
1 -10oz. package frozen spinach, cooked, drained
Toasted french bread

Directions:
1. Melt butter/margarine and make a roux with flour, salt, and pepper. Do not brown.

2. Gradually add milk, stirring constantly. Continuing cooking until sauce is thick and bubbly.

3. Add cheese and stir until melted. Stir in well-drained spinach.

Serve over toasted slices of garlic bread.

Yield: 4 servings

***It looks totally terrible (hence the name), and it became a family favorite when we were forced to eat it the first time.**

Grilled Tuna Steaks in Wasabi Sauce

Submitted by: Jennifer Dunne
www.jenniferdunne.com

Ingredients:
2 -ahi tuna steaks, 6 oz each
4 -tsp. five-spice powder (Asian spice blend, found with other blended spices)
2 -tsp. Montreal Steak seasoning
4 -radishes, sliced
½ -European cucumber, thinly sliced on a slight diagonal
2 -tbsp. rice vinegar
2 -tbsp. soy sauce
6 -tbsp. olive oil
cooking spray or vegetable oil
salt and pepper to taste

Directions:
1. Coat both steaks with the five-spice powder and Montreal Steak seasoning.

2. Heat a grill pan or griddle over high heat, and coat with a thin film of oil. Add tuna steaks to hot grill. Sear 2 minutes on each side. Remove from heat.

3. Combine cucumber and radish in a bowl.

4. In a small bowl, whisk together wasabi paste, rice vinegar, and soy sauce. Whisk in olive oil. Drizzle over cucumbers and radishes, and toss to coat evenly.

5. Place half of vegetables on each plate.

6. Slice tuna steaks (into 8-10 pieces) on an angle and arrange one steak on top of each salad.

****This is the recipe used by Master Rikard when he invites Gayle to his house for lunch and scene play, in "Must Love Music" from the anthology SINGLE WHITE SUBMISSIVE – Jennifer Dunne.**

Ground Beef Curly Noodles

Submitted by: Angela James, Editor
www.samhainpublishing.com
http://nicemommy-evileditor.com/blog

Prep Time: 10 Minutes
Cook Time: 20 Minutes
Ready In: 30 Minutes
Servings: 6 (this would feed four people)

Ingredients:
1 pound ground beef
2 (3 ounce) packages Beef flavored ramen noodles
1 (14.5 ounce) can Del Monte diced tomatoes
1 (10 ounce) can whole kernel corn

Directions:
1. Heat a large skillet over medium-high heat. Crumble in the ground beef, and cook until no longer pink, stirring frequently. Drain off grease.

2. Stir in the flavor packet from the noodles, tomatoes, and corn (with their juices).

3. Break up the noodles slightly, and add them to the skillet. Bring to a boil, then reduce heat to low, cover, and simmer for 20 minutes, or until noodles are tender.

4. Stir occasionally to break up any clumps of noodles.

*****I specified Del Monte diced tomatoes because they have better flavor than Hunts (no really, they do). You could use any flavor of diced tomatoes but I used Garlic and Onion this time. We keep a supply of different flavors of the diced tomatoes on hand because they can be used in many different meals.***

*****I used 2 packages of Ramen, Beef flavor (instead of one package of Ramen, Oriental). If you're cooking for less people, just use one package. I liked the Beef flavor quite a bit.***

*****Josh put salsa on top of his and thought it really kicked up the taste, so you could try this too!***

Ham and Cheese Pie

Submitted by: Nicole Austin
www.nicoleaustin.net

Ingredients:
1 -8oz. can refrigerated crescent rolls
1½ -C finely chopped cooked ham
1 -8oz. package Monterey jack cheese
2 –tbsp. grated parmesan cheese
2 –tbsp. finely chopped onion
2 -large eggs, lightly beaten

Directions:
1. Heat oven to 325F

2. Unroll crescent rolls, and separate into 8 triangles. Fit 5 triangles into a 9" pie plate, pressing edged together to seal.

3. Combine remaining ingredients, spoon into pie plate.

4. Cut remaining 3 triangles into thin strips, arrange over mixture in a checkerboard pattern.

5. Bake @ 325 degrees for 1 hour (cover with foil when top has browned).

***Additions: Add in mushrooms, broccoli, or any other favorite vegetable to make it a complete meal in one pan.**

****This is a favorite with the kids. I love it because it's easy to put together quickly, and does not require a lot of ingredients.**

Hamburger Steak with Swiss Cheese, Onions and Mushrooms

Submitted by: Mandy M. Roth
www.mandyroth.com

This is a nice way to serve ground beef. I love it topped with the cheese and sauce.

Ingredients:
1-1/2 pounds ground beef
1/3 cup finely chopped onion
1 teaspoon Worcestershire sauce
1 teaspoon dried thyme, plus 1/2 teaspoon
Salt and pepper to taste
2 tablespoons olive oil, plus 1 tablespoon
2 small onions, sliced thin
1 tablespoon butter
5 ounces white or cremini mushrooms, sliced
1 cup dry red wine
1/2 cup water
4 slices Swiss cheese

Directions:
1. Preheat oven to 250° F.

2. Combine the ground beef with the chopped onion, Worcestershire sauce, thyme, salt and pepper.

3. Form into 4 oblong patties about 3/4-inch thick.

4. Heat a large skillet over medium-high heat. Add the 2 tablespoons of oil and heat.

5. Cook the hamburger patties until brown, about 5 minutes per side for medium-rare.

6. Remove from pan and place in warm oven. (The meat will continue to cook slightly in the oven.)

7. Reduce heat to medium-low. If needed, add the remaining 1 tablespoon of oil to the pan same pan. Add the sliced onions, salt, pepper and just enough water to scrape up all of the browned bits on the bottom of the pan.

8. Cover and cook until onions are soft, about 15 minutes.

9. Remove the lid and increase heat to medium-high. Add the butter, mushrooms, salt, pepper and the 1/2 teaspoon thyme. Sauté until the mushrooms are lightly browned, about 5 minutes.

10. Add the wine and 1/2 cup water. Stir well. Return the hamburger steaks to the pan.

11. Top each with a slice of cheese. Cook until the cheese is melted, about 4 minutes. Place the meat on individual serving plates; top each with some of the onions, mushrooms and sauce. Serve immediately.

Hawaiian Hamburgers

Submitted by: Pennie Morgan
http://penniemorgan.bravehost.com/

Ingredients:
¾ cup undiluted evaporated milk
2 pounds hamburger (or any ground meat – turkey, chicken, venison)
¾ cup bread crumbs (can substitute parmesan cheese, if not eating bread)
1 teaspoon salt

Directions:
1. Form into patties (or meatballs) and brown in skillet in a little fat if needed.

2. Pour off excess grease.

3. Cover hamburgers/meatballs with sauce and simmer over low heat 15 – 20 minutes.

Sweet and Sour Sauce

Ingredients:
Pineapple chunks, drained (but keep the juice)
3 tablespoons cornstarch
¼ cup vinegar
1 cup brown sugar
2 tablespoons soy sauce
1 cup chopped onion (about the size of the pineapple chunks)

Directions:
1. Add water to the pineapple juice to make 1 ½ cups.

2. Add the cornstarch, vinegar, brown sugar and soy sauce to the pineapple juice.

3. Heat in a saucepan until thickened and clear.

4. Add pineapple chunks and onion.

"I serve this with rice and a salad and there are no leftovers for lunch the next day."

Hawaiian Kielbasa

Submitted by: Lorri-Lynne Brown
http://home.comcast.net/~lorrilynne

Ingredients:
1 –lb. Kielbasa cut into bite size pieces
1 -jar La Choy Sweet & Sour Sauce
1 -large green pepper - bite size pieces
1 -large red pepper - bit size pieces
1 -large onion - bit size pieces
1 -16oz. can pineapple chunks

Directions:
1. Cut all ingredients into bite size pieces, throw in a crock-pot and simmer until peppers and onions are done to your preference.

Serve over rice or noodles.

****This is a favorite at every potluck at work - I've tried to sign-up for other things occasionally, but everyone bugs me until I agree to make t**

Hoholski Family Pirohi

Submitted by: Jane Hoholski, bluesweetladyj
Lady of the Ancestral Records

Ingredients:
5 cups flour
2 tablespoons butter, melted
dash of salt
2 eggs
1 ½ cups cold water

Directions:
1. Mix above ingredients with enough milk to make soft dough.

2. Roll dough out thin; cut rounds with glass or doughnut cutter.

3. On each place 1 teaspoon filling and flap over and pinch together well to keep filling from coming out.

4. Drop into salted, boiling water and cook until pirohi rise to the top. Cook 5 minutes longer.

5. When done drain and rinse in cold water. Makes approximately 5 dozen.

Potato Filling:
2 medium onions, chopped and fried in butter.
6 large potatoes
salt and pepper to taste
½ pound butter or margarine
¼ pound pimento cheese, diced

1. Cook potatoes with salt.

2. When done, drain and put back in pan.

3. Add cheese, salt, pepper, and 1 tablespoon fried buttered onions if desired.

4. Mash all together.

"This is a favorite of my husband's family. His father made them many times. We never seem to get them to taste exactly like his did. We figure it was because he was always smoking his apple tobacco pipe while making them."

Josh's General Tso's Chicken

Submitted By: Angela James, Editor
www.samhainpublishing.com
http://nicemommy-evileditor.com/blog

Ingredients:

1 large egg, beaten
¼ tsp salt
½ tsp ground white pepper
2 Tbsp. cornstarch
1-1½ pounds chicken legs/thighs/breast

1 cup cornstarch
3 ½ peanut or cooking oil
8 small dried hot chili peppers
½ cup scallion, finely sliced

Sauce:
1 cup chicken broth
¼ cup soy sauce
1 ½ tsp garlic, minced
1 Tbsp fresh ginger, minced
2 Tbsp hoison sauce
½ cup brown sugar
3 tsp rice vinegar
2 tsp dry sherry
2 tsp red pepper flake sauce (optional)

Directions:

1.Skin and debone chicken, removing all visible fat and membranes. Cut into 1 inch chunks
2. In a bowl, combine all sauce ingredients, mix well then cover and set aside.
3. In another bowl, add the egg, salt and pepper and 2 Tbsp cornstarch and mix until smooth.
4. Add the chicken, mix until coated well, then cover and allow to marinate at least 30 minutes in the refrigerator.
5. Place oil in a wok or deep frying pan and heat over high heat until very hot (warning, if the oil gets too hot, you will burn the chicken coating).
6. Meanwhile, spread 1 cup cornstarch over bottom of small cookie sheet or similar pan.
7. Using tongs, remove the chicken chunks from the marinade one at a time, dropping them onto the cornstarch, then rolling around until completely dusted. When all pieces have been dusted and oil is hot, carefully drop pieces into the oil and

deep-fry for 1-1/2 to 2 minutes until chicken is browned and crisp. Turn off heat, remove chicken pieces and drain in a strainer, over a suitable bowl.
8. Pour off all but 1 ½ Tbsp of oil from the wok or frying pan and turn heat to high. As soon as oil starts to smoke (about 30 seconds) add the peppers and stir fry for about 20 seconds.
9. Add the scallion and stir fry for an additional 30 seconds. Add the chicken and stir fry for 1 minutes. Stir the sauce mixture and pour into the wok or pan. Cook for about 2 minutes, stirring constantly, until the sauce thickens and the pieces of chicken are completely coated.
10. Turn off the heat, remove to a serving dish and enjoy with rice and Chinese vegetables

Serves 4 to 6

Kate's Chicken Salad

Submitted by: Kate Douglas

Ingredients:
2 cups cooked chicken, cut up
4 stalks celery, coarsely diced
4 green onions, including green stems, chopped
1 tablespoon dried dill weed
juice from one lemon
cup mayonnaise (substitute non-fat plain yogurt for low fat version)
salt/pepper to taste

Directions:
Mix all ingredients and chill for a couple of hours to allow flavors to blend. Add more mayonnaise or yogurt if salad appears "dry."

"Serve as a sandwich filler or side dish with sliced tomato and mixed greens."

Spaghetti Sauce

Submitted by: Jane Hoholski, bluesweetladyj
Lady of the Ancestral Records

Ingredients:
4 pounds ground beef
2 (15 ounce) cans tomato sauce
4 bay leaves
2 teaspoons garlic salt or powder
4 teaspoons salt
2 tablespoons vinegar
2 (12 ounce) cans tomato paste
½ cup sugar
3 large onions, chopped
2 teaspoons pepper
6 tablespoons chili powder

Directions:
Combine all ingredients and enough water to rinse out cans, in a large saucepan.

Cook slowly uncovered for 3 hours. Stirring occasionally.

"This recipe comes very close to the sauce that is served at Jim's Spaghetti House in Huntington, West Virginia."

"This sauce can also be used for hot dog sauce. It can also be frozen."

Maw-Maw's Macaroni & Cheese

Submitted by Titania Ladley - Author of ME TARZAN, YOU JEWEL
http://www.TitaniaLadleyRomance.com

Ingredients:
1 stick butter
1/2 onion (chopped)
3 cups macaroni noodles (uncooked)
3 cups milk
1 pound Velveeta cheese (cut in chunks)
1/2 tsp. garlic powder
1 tsp. salt
Pepper to taste
Parsley for garnish

Directions:
1. Preheat oven to 350 degrees.

2. Cook and drain macaroni noodles according to package directions.

3. In large saucepan, saute onion in butter on medium heat.

4. Add milk and cheese stirring until cheese melts, but do not boil mixture. Remove from heat.

5. Stir in garlic powder, salt, and pepper.

6. Pour into 13" X 9" pan, mix in cooked noodles, and garnish with preferred amount of parsley.

7. Bake 30 - 40 minutes, or until cheese sauce is thick and bubbly and edges are slightly browned.

***I just love "Maw-Maw"! My mom has always had the talent to perfect simple, well-known recipes and turn them into addictive treats. At family get-togethers over the years, eyes light up and you can always hear the murmurs of, "Mmmm, Maw-Maw's macaroni and cheese!"**

Mouth-Watering Tomato Sandwich

Submitted by: Jennifer Kiziah

Ingredients:
1 -red tomato fresh from the garden
2 -slices white bread
Duke's mayonnaise
salt and pepper

Directions:
1. Coat the slices of bread with a good portion of Duke's mayonnaise (or to your taste).

2. Cut the tomato into large slices (preferable dripping with juices) and place on the bread.

3. Sprinkle heavily with salt and pepper. Enjoy!

Add cheese, lettuce and bacon as desired. Fresh biscuits may also be used in place of white bread.

"Tomato sandwiches make summers complete. They're right up there with watermelon for pure seasonal enjoyment. In fact, the best sandwiches use just-picked tomatoes that drip juices down your chin and hands."

Pancet (pahn set)

Submitted by: Charlotte Boyett-Compo
www.windlegends.org

Ingredients:
1 -broiler chicken
1 -box of angel hair pasta (if you can find cellophane noodles, that's better yet. Look for them in the international section of your grocery store).
5 -ribs of celery, chopped coarsely with tops
1 -small head of cabbage, shredded coarsely
4 -green onions, sliced (use tops)
4 -carrots, grated coarsely
1 -medium red onion, sliced, rings separated
2 -cloves of garlic, smashed with flat side of knife and minced
1 –tbsp. dried parsley
¼ -C Soy Sauce
¼ -C Terriaki Sauce
1 –tbsp. garlic POWDER
salt and pepper to taste

Directions:
1. Cook chicken in lots of water until the meat falls off the bone. Strain and save the water/broth!

2. Combine veggies, spices, and liquid ingredients, and cook 'til just limp. Shred and add in chicken.

3. Cook pasta or noodles in broth per package directions. Fold into chicken/vegetable mixture and store tightly covered in the refrigerator overnight.

4. Add more soy sauce if mixture appears dry. Heat and serve the following day with sourdough bread.

****For dessert, apple crisp topped with ice cream.**

Pepper Steak Stir-Fry

Submitted by: Patti Duplantis, CP#2
First Lady and Princess of Paradise

Ingredients:
1 pound boneless flank or sirloin steak
1 tablespoon vegetable oil
1 teaspoon cornstarch
1 teaspoon salt
1 teaspoon soy sauce
½ teaspoon white pepper
3 small tomatoes
2 medium green peppers
1 medium onion
1 cup chicken broth
2 tablespoon cornstarch
2 tablespoon soy sauce
1 teaspoon sugar
3 tablespoons vegetable oil
1 teaspoon finely chopped ginger
1 teaspoon ground garlic
2 tablespoons vegetable oil

Directions:
1. Trim fat from beef, cut along grain into 2 inch strips. Cut strips across grain into 1/8 inch wide slices.

2. In a bowl, toss together the first 6 ingredients, including the beef slices.

3. Refrigerate for 30 minutes.

4. Cut each tomato in 8 wedges.

5. Slice bell pepper into 1 inch pieces no more than ¼ inch thick.

6. Cut onion into ¾ inch piece.

7. In separate bowl, mix chicken broth, 2 Tablespoons cornstarch, 2 tablespoons soy sauce, and 1 teaspoon sugar.

8. Heat wok on medium high heat until drops of water bubble. Add 3 tablespoons of vegetable oil, spread to coat sides of wok.

9. Add onion, ginger, and garlic to the wok.

10. Stir-fry until garlic and onions are light brown.

11. Add beef mixture, stir-fry until meat is brown, about 5 minutes.

12. Remove beef mixture from wok.

13. Add 2 tablespoons of vegetable oil, spread to coat wok surface.

14. Stir-fry green pepper for 2 minutes, add tomatoes, stir-fry for 1 minute.

15. To wok add, cornstarch-chicken broth mixture, cook and stir until thickened, on medium high heat.

16. Add beef mixture and stir-fry for about 3 minutes or until hot.

Serve over rice or noodles.

"I used ground ginger and fresh garlic."

Polish Dumplings

Submitted by: Cheyenne McCray

To make Dumplings:
2 eggs
salt
flour

Mix enough flour in egg to make a stiff dough. Knead a little to mix well. Roll out about 1/4 inch thick. Dry until leathery then cut into 1 x 2 inch squares.

To make the soup:
whole chicken
onion
salt
flour
parsley

Boil chicken in with onion about 2 hours, until meat falls from bones. Add flour to soup mixture for thickening, and add salt to taste. Add dumplings and cook until dumplings are done--they should be cooked through. When finished, take the cooking pot off the stovetop and add chopped parsley.

Poor Man's Stroganoff

Submitted by: TK Winters
Mimosa Night, coming soon from Samhain Publishing

Ingredients:
1 –lb. hamburger
1 -onion
2-3 -cloves minced garlic or garlic powder
1 –tbsp. olive oil
2 –tbsp. flour
2 -cans cream of mushroom soup, condensed
16-oz. sour cream
½-¾ package of egg noodles

Directions:
1. Sautee onion and garlic in olive oil until onion is clear.

2. Crumble hamburger into skillet. Mix and fry until thoroughly cooked; drain well in metal colander to remove grease. Return meat mixture to skillet.

3. On low heat add flour one tablespoon at a time until mixture is sticky and remaining grease is absorbed.

4. Add both cans of condensed mushroom soup, mix well.

5. Cover and let simmer for 15-20 minutes, stirring occasionally.

6. Cook egg noodles according to instructions on package.

7. Add carton of sour cream to skillet, stir well until heated through.

***Serve over noodles (also good over rice).**
***4-6 servings**
***Inexpensive and quick to make. It almost makes hamburger edible.**

Pork Chops and Cream

Submitted by: Michelle

Ingredients:
Pork Chops (Loin chops or pork Steaks
Olive Oil
Button Mushrooms (sliced)
Plain Flour
Cream

Directions:
1. Fry pork until sealed and golden brown. Place in oven dish.

2. Fry mushrooms in the same pan until just cooked. Sprinkle flour over the mushrooms to coat the mushrooms and soak up all the juices (it should be a sticky gooey mess)

3. Spoon Mushroom and flour goo over the pork. Add a tablespoon (or two) of cream over each pork chop.

4. Cover and cook for 20 - 25 minutes at 180 C (350 F).

******
"The cream and flour turn into a lovely sauce. I usually serve this with warm couscous and apricot, and seasonal veggies."

Ramen Ala Johnny (Poor Man's Stroganoff)

Submitted by: Briana St. James
Editor for www.ellorascave.com and www.cerridwenpress.com

Ingredients:
2 -packets of Ramen noodles (Beef and pork flavors work the best)
Milk
1 –tbsp. Butter
2 –tbsp. Sour cream
½-¾ -lb. ground beef
½ -Onion
1 -clove chopped garlic(optional)

Directions:
1. Boil water in a large saucepan and break the Ramen cakes lengthwise into it. Place the flavor packets aside for the moment. Cook the noodles for the specified time (2 minutes I think). After cooking drain the noodles.

2. In a skillet, brown the beef and drain off most of the fat. Soften the onion/garlic with the remainder of the fat.

3. In large saucepan, place a generous tablespoon of butter.

4. As this melts add the Ramen noodles back, add milk until noodles are almost covered.

5. Add in sour cream and flavor packets from Ramen and stir constantly.

6. Add beef and onion and bring to a slight simmer.

Serves 2 people.

**

"I started this recipe when I was a starving college student and when I met my husband Mark online, I shared some variations with him. We kicked different ingredient combinations around and finally came up with a winner.

It's named after the person who caused us to meet in an online chatroom in 1999."

Sausage, Potato and Onion Bake

Submitted by: Patti Duplantis

Ingredients:
1 –lb. fresh sausage links, any flavor, I like Italian (may use smoked)
1 -large baking potato, scrubbed and sliced 1/4 inch thick
1 -large onion, peeled and sliced 1/4 inch thick

Directions:
1. Pre-heat oven to 375 degree F.

2. Spray pan with Pam, or grease. I use a 9 x 9 pan, if you have a larger family, use a bigger pan.

3. Place alternate layers of sliced potato and onion in greased pan.

4. Place sausage links on top.

5. Add enough water to cover the veggies.

6. Cover tightly with foil. Bake for 45 minutes. Carefully drain the water, return pan to oven and bake uncovered for 10-15 minutes until the sausage is browned on one side. Turn sausage and cook another 10 - 15 minutes. This serves two, with some leftovers.

***Serve with a salad. For larger families add additional ingredients accordingly.**

Shrimp Puttanesca (Italian Cuisine)

****When you don't want to buff anything but the shrimp lover in you!****

Submitted by: Ruby Storm
http://www.rubystorm.net
Erotica for all tastes!

Ingredients:

2 – 28oz Can of Whole Tomatoes (blended)
15 raw peeled and chopped Roma Tomatoes
1 can chopped black olives (about ¾ cup)
1 jar of pitted chopped green olives (about ¾ cup)
1 small jar of capers
1 can anchovies
pressed garlic to taste (I use a LOT)
½ chopped onion
Olive oil – 2 Tbsp
Salt and Pepper
Red Pepper Flakes – 1 Tbsp (or to taste)
Parsley – 1 Tbsp
Sweet Basil Flakes – 1 Tbsp
Sugar – 1-2 Tbsp
Grated Fresh parmesan
Shrimp –
2 # linguini

Directions:

1. Prepare and hold Roma tomatoes and olives.

2. Heat the oil in a large skillet over medium heat.

3. Add the anchovies, onions, and garlic, and stir until paste is formed.

4. Add whole tomatoes.

5. Add salt, pepper, red pepper, parsley, sweet basil, sugar, capers and olives (less a tablespoon of each green and black olives), and stir for a minute or two.

6. When the sauce begins to bubble, reduce the heat to low and simmer uncovered for about 15 minutes.

7. Add fresh chopped romas. (If sauce doesn't reduce, add 1 small can of tomato paste)

8. Meanwhile, bring a large pot of water to a boil. Add 1 tablespoon of salt and the linguini. Cook uncovered over high heat, stirring occasionally until the pasta is tender but still firm to the bite.

9. While pasta is cooking, boil fresh shrimp and set aside.

10. Drain the pasta and place in large serving dish. Top with sauce, shrimp, sprinkle black and green chopped olives, fresh Parmesan, and parsley flakes.

Serves 8

Note: He'll be on his knees, begging for seconds…and so will you!

"This recipe is special to me because my mother and I discovered this dish in a cute sea-side restaurant in Santa Barbara, CA. It took me a year to perfect this sauce where it resembled that delicious meal I'd eaten a year earlier! Now, it's my family's favorite dish! When a birthday comes around for any family member, Shrimp Puttanesca is expected on the menu! "

Stuffed Shells

Submitted by: Jeana Paglialunga

Ingredients:
1 -8oz pkg. Dried manicotti shells (14 shells) (jumbo shells may be substituted)
½ -lb. Lean ground beef or bulk Italian sausage
1 -chopped onion
1 -8oz. Pkg. Cream cheese softened
2 -beaten eggs
1 -10oz. Pkg. Frozen chopped spinach thawed and well drained
1½ -C soft breadcrumbs (2 slices of bread)
¾ -C shredded mozzarella cheese (3 oz.)
2½ -C bottled Marinara sauce
2 –tbsp. grated Parmesan cheese

Directions:
1. Cook manicotti according to package directions. Drain well. Cool manicotti in a single layer on a piece of greased foil.

2. Meanwhile for filling, in a large skillet, cook ground beef and onion until meat is brown and onion is tender. Drain off the fat.

3. Remove from heat stir in softened cream cheese and eggs. Stir in drained spinach, breadcrumbs, and mozzarella cheese.

4. Using a small spoon, spoon filling into manicotti shells arrange shells in a 3-quart rectangular baking dish.

5. Pour marinara sauce or spaghetti sauce over the filled shells. Sprinkle with Parmesan cheese.

6. Bake, uncovered in a 350F oven about 30 minutes or until heated through.

Makes 7

****Tip: To make this dish ahead, cook and fill manicotti as directed. Arrange filled manicotti in a 3-quart rectangular baking dish. Cover and chill in the refrigerator for up to 24 hours. Uncover and pour marinara sauce over filled shells. Sprinkle with Parmesan cheese. Bake uncovered in a 350F oven for 40 to 45 minutes or until heated through.**

Sun-dried Tomato Alfredo Pasta with Asparagus

Submitted by: Mandy Mattle

Ingredients:
1-LB. uncooked "piece" pasta (campanelle, mini penne, shells, or those fun little penis shapes!)
2 -TBSP basil-flavored oil
2 –tsp. garlic powder, or to taste
1 bunch fresh asparagus
black olives, sliced, to taste
chopped parsley for garnish (optional)
1 jar sun-dried tomato alfredo pasta sauce (Classico)

Directions:
1. Follow package instructions to cook pasta to al dente.

2. While waiting for water to boil, wash asparagus (use Veggie Wash!) and break woody ends off. If water is boiling at this point, put pasta in to cook.

3. Put asparagus in large serving bowl and drizzle basil-flavored oil and garlic powder over; toss to coat and let rest 10 min.

4. Meanwhile slice olives and chop parsley, if using; heat sauce in microwave.

5. Preheat broil or grill; drain pasta.

6. Broil or grill asparagus 2 minutes and slice diagonally into 1" pieces; put in same serving bowl with drained pasta and sliced olives. Pour sauce on and toss to coat. Sprinkle with chopped parsley if desired.

Serves 6-8 (or 4 as a main course)

****This dish has become one of my favorite comfort foods partly because it just seems to flow easily, taking almost no time to prepare. I'm not a big tomato fan, but if you are this would probably be good with some fresh, ripe Romas chopped up and added. Don't be afraid of the asparagus if you're not familiar: look for tight buds at the top and when you're ready to use it, just bend toward the bottom of the stem and it will break easily where the woody part starts. Grilling is the better route for the asparagus in this recipe since, if you have a seasoned grill, you will get a nice smoky flavor. If you'd like to lose a little of the fat, you can thin the sauce with some 2%, skim, or rice milk.**

Tater Tot Casserole

Submitted by: Martha Punches

Ingredients:
2 pounds hamburger, uncooked
Kraft singles, or sliced Co-Jack Cheese
1 can Cream of Mushroom Soup
Tator Tots, (the tube size, not the round button style)

Directions:

1. Preheat oven to 350°F.

2. In a 9 x 13 inch metal pan, spread the uncooked hamburger evenly.

3. Top with Kraft Singles or sliced Co-Jack Cheese to cover the meat.

4. Spread Cream of Mushroom Soup on top.

5. Evenly space Tater Tots to cover all of the ingredients.

6. Bake at 350°F for 60 minutes, or until you see the soup bubbling around the edges.

Chicken & Noodles with Peanut Sauce

Ingredients:
5 ounce uncooked Japanese curly noodles (chucka soba)
½ cup fat-free, less-sodium chicken broth
1/3 cup hoisin sauce
¼ cup creamy peanut butter
2 tablespoon rice vinegar
2 tablespoon ketchup
¼ teaspoon crushed red pepper
2 teaspoon dark sesame oil, divided
1 pound chicken breast tenders
1 ½ cups red bell pepper strips*
1 tablespoon bottled ground fresh ginger (such as Spice World)**
1 teaspoon bottled minced garlic***
½ cup chopped green onions, divided

Directions:
1. Cook noodles according to package directions; drain.

2. Combine broth and next 5 ingredients (broth through crushed red pepper) in a bowl; stir well with a whisk.

3. Heat 1 teaspoon oil in a large nonstick skillet over medium-high heat.

4. Add the chicken; sauté 4 minutes. Add bell pepper; sauté 3 minutes. Remove from heat.

5. Combine chicken mixture and noodles in a large bowl.

6. Heat 1 teaspoon oil in pan over medium heat. Add ginger and garlic; cook 15 seconds.

7. Stir in broth mixture; cook 30 seconds, stirring constantly.

8. Add the broth mixture and ¼ cup green onions to noodle mixture; toss well.

9. Sprinkle with ¼ cup green onions.

Yield: 5 servings (serving size: 1 cup)

***Also, instead of the pepper strips, I used frozen baby broccoli florets.**
****I used fresh ginger and squeezed a chunk in the garlic press to get the juice.**
*****Used two toes of garlic rather than the bottled stuff.**

Flavorful Beef Stir-Fry

Ingredients:
2 tablespoons cornstarch
2 teaspoons sugar
6 tablespoons soy sauce
¼ cup white wine, apple juice or water
1 pound boneless beef round steak, cut into thin strips
3 cups broccoli florets
2 medium carrots, thinly sliced
1 (6 ounce) package frozen pea pods, thawed
2 tablespoons chopped onion
2 tablespoons vegetable oil, divided
1 (8 ounce) can sliced water chestnuts, undrained
hot cooked rice

Directions:
1. In a bowl, combine cornstarch, sugar, soy sauce and wine, apple juice or water until smooth. Add beef and toss to coat; set aside.

2. In a large skillet, stir-fry broccoli, carrots, pea pods and onion in 1 tablespoon oil for 1 minute.

3. Stir in water chestnuts.

4. Cover and simmer for 4 minutes; remove and keep warm.

5. In the same skillet, stir-fry beef in remaining oil until meat reaches desired doneness.

6. Return vegetables to pan; toss.

7. Serve over rice.

Nutritional Analysis: One serving (prepared with light soy sauce and water; calculated without rice) equals 313 calories, 466 mg sodium, 70 mg cholesterol, 21 g carbohydrate, 31 g protein, 12 g fat, 7 g fiber. Diabetic Exchanges: 4 lean meat, 1 starch, 1 vegetable.

Provided by: Taste of Home's Quick Cooking
"Working moms appreciate meals like this one that they can whip up in no time using whatever vegetables are on hand." Original recipe yield: 4 servings.

Skillet Meatloaf

Ingredients:

1 (10 ¾ ounce) can condensed tomato soup, divided
1 ½ pounds ground beef
½ cup dry bread crumbs
1 egg, lightly beaten
2 tablespoon Worcestershire sauce
¼ cup chopped onion
1 teaspoon salt
1 teaspoon pepper
¼ cup water
½ teaspoon prepared yellow mustard
2 tablespoon low sodium soy sauce
¼ teaspoon garlic powder
¼ teaspoon onion powder
¼ teaspoon oregano
½ cup shredded mozzarella cheese

Directions

1. In a large bowl, mix together 1/4 cup of the tomato soup, ground beef, breadcrumbs, egg, Worcestershire sauce, onion, salt and pepper using your hands.

2. Shape firmly into two loaves. (4 loaves are easier to work with)

3. Heat a large deep skillet over medium-high heat.

4. Brown the meatloaves in the hot skillet, then reduce heat to medium and cover with a lid.

5. Simmer for about 25 minutes, or until meat is cooked through.

6. Spoon the fat from the skillet, and stir in the remaining soup, soy sauce, garlic powder, onion powder, oregano, water, and mustard.

7. Top with mozzarella cheese, and let simmer uncovered for 10 minutes, stirring sauce occasionally.

Prep Time: approx. 20 Minutes.
Cook Time: approx. 35 Minutes.
Ready in: approx. 55 Minutes. Makes 6 servings.

Yvette's Jambalaya Recipe

Ingredients:

1 –tbsp. olive oil	**1 –tbsp. butter or margarine**
1 -onion, chopped	**1 -stalk of celery, chopped**
½ -green pepper, seeded and chopped	**3 -cloves garlic, pressed or minced**
1 –lb. smoked sausage, sliced	**¼ -tsp. thyme**
1 -16oz. can whole tomatoes OR --	**3-4 -fresh Creole tomatoes**
1 -C chicken broth or bullion	**¼-½ -tsp. Tabasco**
2-3 -C raw shrimp, peeled & deveined	**1 –tbsp. parsley**
½ -tsp. salt	**1 -bay leaf**
1 -C raw long grain white rice	

Directions:

1. Brown sausage, set aside.

2. In a Dutch oven, heat oil and butter, sauté' onions and celery, until soft.

3. Add green pepper & garlic, sauté' a few minutes longer.

4. Add tomatoes, chicken broth, parsley, bay leaf, salt, thyme and Tabasco. Bring to a boil, covered.

5. Add shrimp, cover and simmer a few more minutes.

6. Add sausage, stir, then pour into a 2-quart casserole dish with cover.

7. Sprinkle rice over top of mixture; gently press into mixture until rice is covered. DO NOT STIR.

8. Cover. Bake at 350 degrees F for 45 minutes, or until rice is tender and liquid is absorbed. Toss gently before serving and remove bay leaf. Serves 6

**** (May substitute chicken for shrimp)**

Desserts

Angie's Pumpkin Praline Dessert

Submitted By: Angela James, Editor
www.samhainpublishing.com
http://nicemommy-evileditor.com/blog

Ingredients:
1 (15 ounce) can pumpkin (not pumpkin pie mix)
1 (12 ounce) can evaporated milk
3 eggs
1 cup sugar
4 teaspoons pumpkin pie spice
1 package white cake mix
1 ½ cups chopped pecans or walnuts
¾ cup butter or margarine, melted

Directions:
1. Preheat oven to 350°F, grease bottom and sides of a rectangular pan 13 x 9 x inches, with oil, shortening or butter.

2. Stir together pumpkin, milk, eggs, sugar, and pumpkin pie spice until smooth. Pour into pan.

3. Sprinkle dry cake mix over pumpkin mixture. Sprinkle with pecans. Pour melted butter evenly over top

4. Bake uncovered 50 to 60 minutes or until knife inserted in the middle of dessert comes out clean.

5. Cool completely, about 1 ½ hours.

6. Store in refrigerator.

"I am not a big fan of pumpkin, but these are great and are always a big hit with everyone. Oh yeah, and very easy to make!"

Caramel Chocolate Toffee Bars

Submitted by: Renny T.

Ingredients:
1 pkg. Butter Recipe yellow cake mix
1/3 C oil
2 eggs
1 (12 oz) bag semi-sweet chocolate chips
3 chocolate covered toffee candy bars cut into pieces
1 C vanilla chips
1/2 C butter
32 vanilla caramels, unwrapped
1 (14 oz) can sweetened condensed milk

Directions:
1. Preheat oven to 350 degrees. Grease 13x9 pan.

2. In large bowl, combine cake mix, oil and eggs; blend well. Stir in chocolate chips, vanilla chips and candy bar pieces. (Mix will be thick). Press half of mixture in bottom of greased pan. Bake for 10 min.

3. Meanwhile, in medium saucepan, combine butter, caramels and sweetened condensed milk. Cook over medium-low heat until caramels are melted and mixture is smooth, stirring occasionally. Slowly pour caramel mixture evenly over partially baked crust. Top with remaining cake mix mixture.

4. Bake an additional 25-30 minutes or until top is set and edges are deep golden brown. Cool 20 minutes. Run knife around sides of pan to loosed. Cool 40 minutes. Refrigerate 1 hour. Cut into bars. Store in refrigerator.

S'More Pie

Submitted by: Renny T.

Ingredients:
1 (9 in.) prepared graham cracker crumb crust
2 C (12-oz. pkg.) Semi-Sweet Chocolate Morsels, divided
3 C miniature marshmallows, divided
1/3 C milk
2 C heavy whipping cream

Directions:
1. Heat 1 3/4 cups morsels, 1 cup marshmallows and milk in a medium, heavy-duty saucepan over low heat, stirring until marshmallows are melted (do not overheat). Pour into large bowl. Cool to room temperature.

2. Whip cream in small mixer bowl until stiff peaks form. Fold 3 cups whipped cream and remaining marshmallows into chocolate mixture. Spoon into crust; swirl top. Garnish with remaining whipped cream and remaining morsels.

Peanut Butter Cookies

Submitted by: Pam Kinsey

Ingredients:
1 C creamy peanut butter
1/2 C margarine
1/2 C sugar
1 C brown sugar (firmly packed)
1/2 tsp. salt
1 egg
1/2 tsp. vanilla extract
1 C flour

Directions:
1. Mix all ingredients together until well mixed and then roll into one inch balls and place on cookie sheet.

2. Press down with a fork to create crisscross patterns on the top.

Bake at 350 until done about 7 minutes

"This was my dad's favorite food. I used to make him a box for Christmas and he would take them and hide them from everybody. He said nobody could make them like I could even if they were using my recipe."

Hello Dollie Cookies

Submitted by: TJ Russell

Ingredients:
½ C margarine (one stick)
1 C crushed vanilla wafers
1 C pecans (chopped)
1 C chocolate chips
1 C moist flake coconut
1 C Eagle Brand milk

Directions:
1. Melt margarine in a 9 x 13 inch pan.

2. Sprinkle in remaining ingredients in order.

3. Bake in 350 degree oven until brown, about 30-40 minutes.

4. Cut immediately upon removal from oven. Let set 10 minutes before removing from pan

"An absolutely wicked dessert! This recipe is from the back of an old Angel Flake Coconut bag."

One Minute Cookies

Submitted by: TJ Russell

Ingredients:
2 C granulated sugar
3 tbsp. cocoa
½ C milk
1 stick (1/2 C) margarine (or butter)
½ C peanut butter
½ tsp. vanilla
3 C dry oats (I use quick oats)

Directions:
1. In a sauce pan, mix together sugar, cocoa, milk and margarine.

2. Boil for one minute. Turn out burner.

3. Add peanut butter and vanilla.

4. Beat or mix well.

5. Add dry oats. Stir well.

6. Spoon on wax paper. Cool.

This recipe can sometimes be affected by the weather. Measure ingredients well. Don't start the count for the one minute boil until you get a good boil going.

"When I was in grade school, my class decided to put together a cookbook for Mother's Day. This is the recipe contributed by our principal. My family has been making these cookies ever since (which makes it pretty close to being 40 years now!)."

Fresh Apple Cake

Submitted by: TJ Russell

Ingredients:
2 eggs beaten
2 C granulated sugar
1 C vegetable oil
4 C chopped apples
2-1/2 C flour (no need to shift)
1 tsp. salt
2 tsp. soda
1 tsp. vanilla
½ C chopped nuts
1 tsp. cinnamon

Directions:
1. Mix together eggs, sugar, oil, and apples.

2. Let stand for 20 minutes.

3. Add flour, salt, soda, vanilla, nuts and cinnamon.

Traditionally, this recipe called for a tube pan or angel food cake pan (sort of like a bundt cake pan). Do not grease the pan. Put a pan of water in the bottom of the oven (I've never known why, maybe to make it a moist cake?). It's a very moist cake.

These days, I usually put down wax paper in a sheet cake pan (13x9 inches).

Bake at 350 degrees 45-60 minutes.

"When I was a little girl, my mother had an apple tree in her yard. Maybe to give me something to do, my mother made me believe I had a great time picking the apples, peeling & chopping them, then making this cake. And to this day, it is my all-time favorite cake recipe."

Fruit Fantasy

Submitted by: Pearl Jones
http://PearlJones.bravehost.com

Ingredients:
½ C lemon curd, either home-made or store-bought
½ C crème fraîche, ditto (or you could probably use yogurt, but I'll never admit I said so!)
2 tbsp. Chambord or the berry- or currant-flavored liqueur of your choice
1 pt. berries, cleaned and hulled (strawberries and raspberries work best)
3 oranges or 4 tangerines, peeled and pithed and prepared as for fruit salad
Lemon verbena or lemon mint leaves, for garnish

Directions:
1. Blend the liqueur into the lemon curd, then whisk in the crème fraiche. Refrigerate until you're ready to serve, up to two days.

2. Mix the berries and citrus. Divide into four pretty bowls or glasses, spoon the sauce over, garnish with the leaves.

3. Enjoy.

"Quick, easy, delicious, and the man of my dreams has some very… **interesting** *ideas about how to serve this dish. What more can you ask from food?*

peace and x-rated joy!"

Pumpkin Cake Roll w/Cream Cheese Filling

Submitted by: Karen Baker

Ingredients:
1/4 C powdered sugar (to sprinkle on towel)
3/4 C all-purpose flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. ground cinnamon
1/2 tsp. ground cloves
1/4 tsp. salt
3 large eggs
1 C granulated sugar
2/3 C Libby's 100% Pure Pumpkin
1 C walnuts, chopped (optional)
1 package (8 ounces) cream cheese, softened
1 C powdered sugar, sifted
6 tbsp. butter or margarine, softened
1 tsp. vanilla extract
Powdered sugar (optional)

Directions:
FOR CAKE:
1. Preheat oven to 375° F.

2. Grease 15 x 10-inch jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle a thin, cotton kitchen towel(I used a Cheesecloth) with powdered sugar.

3. Combine flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl.

4. Beat eggs and sugar in large mixer bowl until thick. Beat in pumpkin.

5. Stir in flour mixture. Spread evenly into prepared pan.

6. Sprinkle with nuts.

7. Bake for 13 to 15 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack.

FOR FILLING:
1. Beat cream cheese, 1 cup powdered sugar, butter and vanilla extract in small mixer bowl until smooth.

2. Carefully unroll cake; remove towel.

3. Spread cream cheese mixture over cake.

4. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour.

5. Sprinkle with powdered sugar before serving.

Be sure to put enough powdered sugar on the towel when rolling up the cake so it will not stick.

Nanaimo Bars

Submitted by: Loretta Kidd

Ingredients:
Bottom Layer
1/2 C unsalted butter
1/4 C sugar
5 tbsp. cocoa
1 egg beaten
1 1/4 C graham wafer crumbs
1/2 C finely chopped almonds
1 C coconut
Second Layer
1/2 C unsalted butter
2 tbsp. cream PLUS
2 tsp. cream
2 tbsp. vanilla custard powder (Byrd's custard powder)
2 C icing sugar (powdered sugar)
Third Layer
4 squares semi-sweet chocolate (1 oz. each)
2 tbsp. unsalted butter

Directions:
Bottom Layer
1. Melt first 3 ingredients in top of double boiler.

2. Add egg and stir to cook and thicken. Remove from heat.

3. Stir in crumbs, coconut, and nuts.

4. Press firmly into an ungreased 8" x 8" pan.

Second Layer
5. Cream butter, cream, custard powder, and icing sugar together well. Beat until light. Spread over bottom layer.

Third Layer
6. Melt chocolate and butter over low heat. Cool.

7. Once cool, but still liquid, pour over second layer and chill in refrigerator.

"I fell in love with this dessert many years ago. It is very rich but in my opinion it is to die for and definitely NOT low-cal."

Catherine Cake/Chocolate Cake

Submitted by: Anita Bunning NZ

Ingredients:
125g (4oz) Butter
2 C Flour
2 1/2 tsp. Baking Powder
1 C Sugar
1 1/2 C Milk
2 Dessert Spoons Golden Syrup
2 tbsp. Cocoa
1 tsp. Vanilla Essence
2 tsp. Baking Soda

Directions:
1. Preheat oven 180C or 350F.

2. Grease tin and or line with butter paper

3. Gently melt butter and golden syrup and set aside

4. Into bowl sift flour, cocoa and baking powder.

5. Add eggs, sugar, vanilla

6. Dissolve Baking soda in milk then add to bowl

7. Mix in warm butter and golden syrup

8. Pour mixture into tin and bake for 45 minutes

Ice when cool, this is a very yummy and moist cake/ Golden Syrup may not be available in all countries.

Jane's Hedgehog Slice

Ingredients:
2/3 cup (150g) butter
2/3 cup (150g) sugar
¼ cup (25g) cocoa powder
1/3 cup (30g) dessicated coconut
1 egg, lightly beaten
250g packet of Milk Coffee/Marie biscuits – coarsely chopped (This is a plain, sweet cookie..we call 'cookies' 'biscuits' here lol)
½ cup (60g) chopped nuts (pecans or walnuts)

Directions:

1. Grease a 19cm x 29cm rectangular slice tin.

2. Line base with baking paper, extending the paper over the long sides of the tin.

3. Combine butter, sugar and sifted cocoa in medium pan.

4. Stir over heat until butter is melted.

5. Remove from heat and stir in coconut, egg, biscuits and nuts.

6. Press mixture into pan.

7. Cover and refrigerate for a few hours or overnight.

8. Dust with dessicated coconut or you can cover with chocolate 'frosting' first then the coconut…or not.

*"*Note: All measurements given are the Australian measurements."*

Jaycee's Pumpkin Gooey Butter Cakes

Ingredients for cake:
1 (18 ¼ ounce) package yellow cake mix
1 egg
8 tablespoons butter, melted

Ingredients for filling:
1 (8 ounce) package cream cheese, softened
1 (15 ounce) can pumpkin
3 eggs
1 teaspoon vanilla
8 tablespoons butter, melted
1 (16 ounce) box powdered sugar
1 teaspoon cinnamon
1 teaspoon nutmeg

Directions for Cake:
1. Preheat oven to 350°F.

2. Combine all of the ingredients and mix well with an electric mixer.

3. Pat the mixture into the bottom of a lightly greased 13 x 9 inch baking pan.

Directions for Filling:
1. In a large bowl, beat the cream cheese and pumpkin until smooth. Add the eggs, vanilla, and butter, and beat together. Add the powdered sugar, cinnamon, nutmeg, and mix well.

2. Spread pumpkin mixture over cake batter and bake for 40 to 50 minutes. Make sure not to overbake, as the center should be a little gooey.

3. Serve with fresh whipped cream.

Variations:
Pineapple Gooey Cake – instead of the pumpkin, add a drained 20 ounce can of crushed pineapple to the cream cheese filling. Proceed as directed above.

Banana Gooey Cake – Prepare cream cheese filling as directed, beating in 2 ripe bananas instead of the pumpkin. Proceed as directed above.

Peanut Butter Gooey Cake – Use a chocolate cake mix. Add 1 cup creamy peanut butter to the cream cheese filling instead of the pumpkin. Proceed as directed above.

Peanut Butter Fudge

Submitted by: Amy Smith

Ingredients:
3 C Sugar
1 1/2 C of Milk
3 tbsp. of Butter
1 tsp. of Vanilla
1 1/2 C of Peanut Butter

Directions:
1. Boil the milk and the sugar over heat. It is done when a drop of the mixture forms a hard ball in a cup of cold water.

2. Then, mix butter, vanilla, and the peanut butter in the milk and sugar mixture. Beat until it gets thick.

3. Finally, pour the mixture into a buttered platter.

Orange Poppy Seed Cake

Submitted by: Titania Ladley
http://www.TitaniaLadleyRomance.com

Ingredients:
3 C flour
2 2/3 C sugar
1 1/2 tsp. salt
1 1/2 tsp. baking powder
1 1/2 tbsp. poppy seeds
3 eggs
1 1/2 C milk
1 tbsp. vinegar
1 1/8 C oil
1 1/2 tsp. butter flavoring
1 1/2 tsp. almond flavoring
1 1/2 tsp. vanilla flavoring
Orange Glaze
1 1/2 C powdered sugar
1/2 C orange juice
1 tsp. butter flavoring
1 tsp. almond flavoring
1 tsp. vanilla flavoring

Directions:
1. Preheat oven to 350 degrees.

2. In large bowl, mix all of the ingredients in the Orange Poppy Seed Cake section with electric mixer for 2 - 3 minutes. Pour into greased, floured bundt pan.

3. Bake 60 - 70 minutes, or until toothpick comes out clean when poked in center. Cool slightly and turn onto cake platter.

4. Mix Orange Glaze ingredients and drizzle half over cake. Use other half to dip cake chunks in…or go for some midnight crumbs in bed and sweeten up the bedroom with the remaining glaze. <wink>

Sugar Crusted Almond Pastries

Submitted by: **Mandy M. Roth**
www.mandyroth.com

Ingredients:
2 (8-oz) cans refrigerated crescent dinner rolls
½ C butter
2 C slivered almonds
1 1/3 C sugar

Directions:
1. Heat oven to 375° F.

2. Unroll dough into 2 large rectangles. Place on ungreased 15 x 10x 1-inch baking pan/sheet. Smooth and seal perforations.

3. Melt butter in medium saucepan over low heat. Cook and stir 4 to 5 minutes or until light golden brown.

4. Add almonds and sugar. Stir to coat.

5. Spoon and spread mixture evenly over dough.

6. Bake at 375° F for 11 to 15 minutes or until crust is deep golden brown.

7. Cool 30 mins. Cut into square or wedges. Serve warm or cool.

Yield: 24 servings.

"These are SUPER fast and yummy! I make them for my husband's office parties."

Peanut Butter Whimsies

Submitted by: Jeanette Bowman

Ingredients:
1 C peanut butter
1/4 C butter
2 C sugar
1/2 C milk
1 tsp. vanilla
3 C quick rolled oats

Directions:
1. Put peanut butter and butter in heavy sauce pan and cook over high heat stirring so it doesn't stick to pan for 1 1/2 minutes or until all melted.

2. Then remove from burner and add the following in this order: Sugar, milk vanilla and oats. Stir good.

3. Drop by tsp. on wax papered cookie sheets then refrigerate.

"Peanut Butter Whimsies are from my elementary school days that was a special treat with are lunches some 30 or more years ago. And now a special treat for my family."

Goo Goo Clusters

Submitted by: Jackie Young

Ingredients:
1 large package mini marshmallows
1 bag chocolate chips
1 C dry roasted peanuts
1 can eagle brand milk
2 tsp. butter

Directions:
1. Melt chocolate chips in pan with eagle brand milk.

2. While this is heating, mix marshmallows and peanuts in large bowl.

3. Pour melted mixture over nuts and marshmallows. Mix well.

4. Pour into buttered pan. chill 2 hours, cut, and enjoy.

"Decadent, quick, chocolate!! And my man loves 'em."

Irish Potato Candy

Submitted by: Melani Blazer
www.melaniblazer.com

Ingredients:
1 tbsp. mashed potatoes
2 1/4 C powdered sugar
1 jar (12 ounces) smooth peanut butter

Directions:
1. Grease a 10x15x1-inch jelly roll pan; line with waxed paper and lightly butter the waxed paper.

2. Place mashed potatoes in a mixing bowl.

3. Add powdered sugar, about 1 cup at a time, beating well after each addition. Add more or less, just until very thick but spreadable.

4. Spread mixture into prepared pan.

5. Chill for 20 minutes; spread peanut butter over potato layer. Roll as for a jelly roll.

6. Cut into 1/2-inch slices. Store in tightly covered container in the refrigerator.

Fudgy Frosting

Submitted by: Susan

Ingredients:
1 square unsweetened chocolate, cut into pieces (I use Baker's)
1/2 C sugar
1/2 C hot water
2 tbsp. cornstarch (more or less if you live in really dry or humid areas)
1/2 tsp. salt
1/2 to 1 tsp. vanilla (depending on strength)

Directions:
1. Put everything but the vanilla into a small, heavy pot and cook, while stirring, over medium heat until desired consistency. I cook it until it's so thick a moat forms when I pull a knife through, but a thinner consistency is nice for pouring over a bundt cake.

2. Remove from heat and stir in vanilla.

Makes enough for a 13 x 9" cake. Make slightly less thick for 24 cupcakes.
Easily doubles, which I'd recommend for 2- 9" layers.

Monkey Bread

Submitted by: Pam Pellini

Ingredients:
½ C sugar
1 tsp. cinnamon
2 cans (16.3 oz each) Pillsbury Grands® Homestyle refrigerated buttermilk biscuits
1 C firmly packed brown sugar
¾ C butter or margarine, melted

Directions:
1. Heat oven to 350°F. Lightly grease 12-cup fluted tube pan.

2. Mix sugar and cinnamon in large plastic food-storage bag.

3. Separate dough into 16 biscuits; cut each into quarters. Shake in bag to coat. Arrange in pan.

4. Mix brown sugar and butter; pour over biscuit pieces.

5. Bake 28 to 32 minutes or until golden brown and no longer doughy in center. Cool in pan 10 minutes.

6. Turn upside down onto serving plate; pull apart to serve. Serve warm. Makes 12 servings.

"You don't even have to be a good cook to do this one--couldn't be easier and it's real quick when you need a dessert in a hurry. You don't even need to dirty a bowl or utensils. It's always a big hit at parties in my family, we just pull off a piece and enjoy!"

Pumpkin Chiffon Pie

Submitted by: Virginia Ettel

Ingredients:
3 egg yolks*
1/2 C granulated sugar
1 1/4 C plain canned pumpkin
1/2 C milk
1/2 tsp. salt
1/2 tsp. ground ginger
1/2 tsp. ground nutmeg
1 tbsp. unflavored gelatin (1 envelope)
1/4 C cold water
3 eggs whites, stiffly beaten*
1/2 C granulated sugar
1 9" baked pastry pie shell

Directions:
1. Beat first two ingredients until thick and a soft yellow color. Add pumpkin, milk, salt and spices.

2. Cook in the top of a double boiler until thick. Stir gelatin into cold water until softened. Dissolve in hot pumpkin mixture.

3. Remove from heat and cool until slightly thickened.

4. Beat together egg whites and remaining sugar until stiff peaks form. Carefully fold whites into cooled pumpkin mixture.

5. Pour blended filling into pie shell and chill until filling is thoroughly set. Refrigerate any leftovers.

***If you have concerns about using raw eggs, boil 2 cups water and than add the room temperature eggs for 1 minute. Immediately remove eggs from heat and cool in ice water to stop cooking. The egg whites won't whip quite as high, but the eggs are essentially pasteurized and should be safe.**

"This recipe is a holiday tradition from my paternal grandmother, who adapted a recipe from Better Homes & Gardens. This pie is lighter and less dense than traditional pumpkin pie. It's well worth the hassle."

Gingerbread

Submitted by: Virginia Ettel

Ingredients:
1 C granulated sugar
1 C salad oil (canola, not olive)
1 C dark molasses
1 C boiling water
2 tsp. baking soda
1 tsp. ground ginger
1/2 tsp. ground cinnamon
1/2 tsp. ground cloves
2 1/2 C all-purpose flour
2 eggs, well beaten

Directions:
1. Combine ingredients in order given, dissolving soda in the hot water and adding eggs last.

2. Pour mixture into a greased square pan and bake at 350 degrees Fahrenheit for about 40 minutes (until a toothpick inserted in the center comes out clean).

"Makes a light, moist gingerbread that's a favorite."

"This recipe comes from a cookbook called "Meals from the Manse", a collection of recipes from preacher's wives. This was from Mrs. C. Wesley Brough of Ashland, OR."

Wagon Wheels

Submitted by: Virginia Ettel

Yield: 2 1/2 dozen 3″ cookies

Ingredients:
1/2 C soft shortening
1 C granulated sugar
1 C dark molasses
1/2 C water
4 C sifted all-purpose flour
1 tsp. baking soda
1 1/2 tsp. salt
1 1/2 tsp. ground ginger
1/2 tsp. ground cloves
1/2 tsp. ground nutmeg
1/2 tsp. ground allspice

Directions:
1. Cream sugar and shortening well in a large bowl, and then stir in water and molasses.

2. Sift together flour, soda, salt, and spices. Gradually stir the dry stuff into the damp stuff and blend well.

3. Cover and chill overnight.

4. Roll out 1/4″ thick on a well floured surface. Cut into 3″ circles and place on a well grease baking sheet*.

5. Bake at 375 degrees Fahrenheit for 10-12 minutes. Cookies are done when a light touch leaves almost no impression. Cool slightly before removing from the pan to prevent breakages.

***For wagon wheels: place a large raisin in the center of each cookie before baking. When it's cool, use frosting to make "spokes" from the raisin hubs.**
For a more traditional look: sprinkle the unbaked cookies with coarse sugar before baking.

"This recipe makes a very delicious cookie without using any eggs. It's a good kid friendly recipe that can be adapted for shaped cookie cutters as well (including gingerbread men)."

Gooey Butter Cake

Submitted by: Liz Denler

Ingredients:
1 stick margarine melted
1 yellow cake mix
2 eggs
8 oz pkg cream cheese softened
2 C powdered sugar
2 eggs

Directions:
1. Mix first 3 ingredients with fork in a 13 x 9 inch pan. Spread out over bottom of pan

2. In a bowl mix next 3 ingredients until smooth.

3. Pour over cake mixture in pan.

4. Bake at 350 degrees for 35 minutes.

5. Cool and Serve

Chocolate Torte

Submitted by: Liz Denler

Ingredient:
1 Chocolate cake mix (butter recipe)
12 to 16 oz. Cool Whip
8 oz Hersheys Chocolate Bar   (chopped up and shaved)

Directions:
1. Bake cake as directed on package in 2 8 inch round cake pans, and allow to Cool.

2. With thread divide 2 layers into 4.

3. Gently Fold Chocolate into Cool Whip.

4. Spread on each layer.

5. Top with remaining Cool Whip and Chocolate.

Allow to Cool at least 4 hours.

"I don't frost the sides just between each layer and the top. This is requested for every Birthday at our house. Refrigerate any uneaten portion"

Better Than Sex Cake

Submitted by: Christy Hawkes

Ingredients:
Chocolate Cake Mix
1 Jar of Caramel Ice Cream Topping
1 Can of Condensed Milk
1 Carton of Cool Whip
1-2 Skor or Heath Bars (Crumbled)

Directions:
1. Mix Chocolate Cake Mix according to package instructions.

2. Bake in a Jelly Roll Pan (10 X 15) Let cool.

3. Cover entire top of cake with fork pricks/holes.

4. Pour and spread condensed milk.

5. Place in fridge for about 1 hour.

6. Pour Caramel topping on cake.

7. Place in fridge and let set for another hour.

8. Spread cool whip on cake and top with candy bars.

Chocolate Chip Cookies

Submitted by: Diane McConnell

Ingredients:
2 1/4 C flour
1 tsp. baking soda
1 C butter or margarine (room temp.)
1/4 C sugar
3/4 C brown sugar
1 box (4-serving size) package vanilla or chocolate INSTANT pudding mix (made with sugar, not sugar-free).
1 tsp. vanilla
2 eggs
1 pkg. chocolate chips (12 oz.)
1 C chopped nuts, optional

Directions:
1. Preheat oven to 375 degrees.

2. Mix flour with baking soda.

3. Combine butter, sugars, pudding mix and vanilla in large mixing bowl: beat until smooth and creamy. Beat in eggs.

4. Gradually add flour mixture; then stir in chops and nuts. (Batter will be stiff.)

5. I use a 1 1/2 inch cookie scoop onto ungreased cookie sheet. Bake in preheated 375-degree oven for 8 -10 minutes.

Makes about 3 doz. cookies.

I have used white chocolate, french vanilla, cheesecake and chocolate puddings also in the cookies.

These cookies stay soft for several days.

"This is the recipe that I make when I have to provide treats for many of my children's activities. The largest amount that I made at one time is a triple batch (made in really, really big bowl) and had a total of two cookies left when they finished. This is in a group of less than 20 kids."

Peach Cobbler

Submitted by: Rhea

Ingredients:
1 C milk
1 C self-rising flour
1 C sugar
1 can peaches
1 stick of butter (melted)
Cinnamon

Directions:
1. In a large bowl mix milk, flour, sugar and pour mixture into a 9 x 12 baking dish.

2. Pour can of peaches on top, pour melted butter on top of that.

3. Bake at 350 for about 30 minutes or so.

4. About halfway through, pull out and sprinkle some cinnamon on top after the batter has risen to the top some.

Chocolate Cake With A Kick

Submitted by: Erin

Ingredients:
TOPPING:
1 can of condensed milk
1 can/jar of caramel or butterscotch sauce/ice cream topping

CAKE:
1-1/4 tsp. baking powder
1 tsp. baking soda
1 tsp. vanilla extract
1 C water
2 C all-purpose flour
1-1/2 C sugar
1/2 C cocoa
1/2 C (1 stick) butter or margarine, softened
3 eggs

Directions:
1. Heat oven to 350°F.

2. Grease 13x9x2-inch baking pan.

3. In large bowl, place flour, sugar, cocoa, butter, water, eggs, baking powder, baking soda and vanilla; beat until smooth. Pour into prepared pan.

4. Bake 25 to 30 minutes or until wooden pick inserted in center comes out clean. Let cake sit for about 5 minutes then with a fork poke a bunch of holes in the cake.

5. Drizzle entire can of condensed milk over the cake, letting it spread as evenly as possible over the whole cake. (While cake is still hot)

6. Drizzle jar of caramel sauce over the cake. (Again, while the cake is still hot)

Let the cake sit for a couple of hours, soaking up the sauces before serving.

****you can just make a cake from a box then add the sauces but home made from scratch is better :)**

Annmarie's Muddy Buddies

Submitted by: Annmarie

Ingredients:
9 C Chex cereals (corn or rice)
1 C semi sweet chocolate chips
1/2 C peanut butter
1/4 C butter
1/4 tsp. vanilla
1 1/2 C powdered sugar

Directions:
1. Pour cereal into large bowl and set aside.

2. Combine chocolate chips, peanut butter and butter in 1 quart microwavable bowl.

3. Microwave on high for 1 to 1 1/2 minutes or until smooth (stir after 1 minute).

4. Stir in vanilla.

5. Pour chocolate mixture over cereal and stir until all pieces are evenly coated.

6. Pour cereal mixture into large container (with seal) with powdered sugar.

7. Seal securely. Shake until all pieces are well coated.

8. Spread on wax paper to cool. Store in an airtight container. Makes 9 cups.

Candy Cane Cookies

Ingredients:
2 ½ cups flour
¼ teaspoon salt
1 cup butter, at room temperature
1 cup confectioners sugar
1 large egg
½ teaspoon vanilla extract
½ teaspoon peppermint extract
¼ teaspoon liquid red food coloring
½ cup crushed peppermint candy, such as candy canes (a food processor makes quick, albeit noisy work of this)

Directions:

1. Preheat oven to 350°F.

2. Mix flour and salt together, set aside.

3. In a large bowl, with an electric mixer, beat butter until creamy, gradually beat in confectioners' sugar and continue beating until light and fluffy, about 2 – 3 minutes. Beat in egg, vanilla, and peppermint extracts then lower mixer speed and gradually mix in the flour mixture, beating just until blended.

4. Remove slightly more than half of the dough from the bowl and set aside.

5. Add the red food coloring and crushed peppermint candy to the remaining dough and beat until evenly mixed and colored.

6. For each candy cane, scoop 1 teaspoonful of the plain dough and 1 teaspoon of pink dough. (tip: a small melon baler will give you about the right amount).

7. Roll each dough portion between your hands to make a 4-inch rope. Twist the ropes around each other like a Barber Pole and shape into a candy cane shape.

8. Arrange cookies on a parchment paper lined baking sheet or a lightly greased baking sheet, about 1 inch apart.

9. If dough becomes too soft, refrigerate for a few minutes until it firms up again, and only take out small amounts at a time to speed production.

10. Bake for about 8 minutes until firm to the touch. Do not let the cookies brown. Cool for a minute before using a wide spatula to transfer the cookies to wire racks to cool completely.

11. Store in a tightly covered container, separating the layers with waxed paper.

"Little candy cane cookies are also wonderful wrapped in small bags and tied onto packages as gift wrapping accessories.

Cindy's Oatmeal Thingies

Ingredients:
3 ½ tablespoons cocoa
2 cups sugar
½ cup milk
1 stick butter
½ teaspoon vanilla
2 ½ cups of oats

Directions:

1. **Set stove on medium heat**

2. **Mix cocoa, sugar, milk, and butter together.**

3. **Bring to a boil.**

4. **Take off of burner and add vanilla and oats.**

5. **Spoon out onto wax paper. Make size that you want.**

6. **Let cool.**

"I call 'em clusters…niece call 'em cookies…so here is a recipe for the oatmeal thingies. ☺"

Shi's Double Layer Pumpkin Pie

Ingredients:
4 ounces cream cheese, softened
1 tablespoon milk
1 tablespoon white sugar
1 ½ cups frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
1 cup cold milk
2 (3.5 ounce) packages instant vanilla pudding mix
1 (15 ounce) can solid pack pumpkin puree
1 teaspoon ground cinnamon
½ teaspoon ground ginger
¼ teaspoon ground cloves

Directions:
1. In a large bowl, whisk together cream cheese, milk and sugar until smooth.

2. Gently stir in whipped topping. Spread into bottom of crust.

3. Pour milk into large bowl, and thoroughly mix in pudding mix, pumpkin, cinnamon, ginger, and cloves.

4. When thickened, spread over cream cheese layer.

5. Refrigerate for 4 hours, or until set.

Cherry Cheesecake Tarts

Ingredients:
4 (8 ounce) packages of cream cheese
4 eggs
1 ½ cups sugar
1 teaspoon vanilla
1 box vanilla wafers
2 cans cherry pie filling

Directions:

1. **Preheat oven to 350°F.**

2. **Mix first 4 ingredients in bowl.**

3. **Line muffin tins with cupcake holders and place one cookie in bottom of each.**

4. **Fill each half-full with batter.**

5. **Bake 20 minutes.**

6. **Top with cherry pie filling.**

7. **Makes about 4 dozen tarts.**

For a 13″ x 9″ cake pan size, spray pan, line bottom with desired amount of cookies and bake at 350°F for 35 – 45 minutes. Top with cherry pie filling.

Annmarie's Peach Ice Cream

Ingredients:
½ pint Heavy Whipping Cream (I love all things whipped…I am a spank slut!)
2 quarts Half and Half
4 teaspoons Pure Vanilla Extract
1 ½ Cup Sugar
a pinch of salt
1 cup peeled & pitted Smashed Peaches (smashed = mashed)

Directions:
1. Combine the first 5 ingredients, then stir in peaches.

2. Freeze according to manufacturer's instructions.

3. At the end of the Freezer's cycle, remove motor and pack bucket with extra ice and salt so that the ice cream container is fully covered.

4. Let cure 45 minutes to one hour.

"Yummy!"

FYI: If you add more than one cup of peaches, you'll need to reduce your half and half.

Best-Ever Oatmeal Cookies

Submitted by: Diane McConnell

Ingredients:
1 1/4 C flour
1 tsp. baking soda
1 C butter or margarine
1/4 C sugar
3/4 C brown sugar
1 pkg. vanilla INSTANT pudding mix (4 serving size) not sugar-free
2 eggs
1 tsp. vanilla
3 1/2 C quick-cook oats
1 C raisins, optional
1 C chopped nuts, optional

Directions:
1. Mix flour and soda.

2. In a large bowl, mix butter, sugars and pudding mix. Beat in eggs and vanilla.

3. Add flour mix. Stir in oats, then raisins and nuts.

4. Drop by teaspoonfuls onto ungreased baking sheet.

5. Bake in preheated 375-dgree oven, about 9 - 11 minutes. They will be a light brown on top.

I use a cookie scoop that is 1 1/2 inches across to make these so they are all the same size.

"These are the best oatmeal cookies that I have ever had! With the pudding in the dough, they stay soft for several days."

Aunt Emma's Swedish Cookies

Submitted by :Briana St. James

Ingredients:
Cookie
½ lb. Butter
½ C sugar
¾ C potato flour
1 ½ C regular flour

Topping
1 egg
1 lb. Blanched chopped almonds
Sugar

Directions:
1. Roll out dough a small amount at a time so that it is very short. Work the dough until it feels like a loaf of bread.

2. Use cutter to scallop edges and fold over onto itself, leaving a small lip.

3. Bake at 325 for 30 mins

4. Brush on beaten egg and sprinkle chopped almonds and sugar.

"My Aunt Emma was the baker in our family and she really worked hard to make Christmas a delight. These cookies were always the highlight and they taste wonderful all year round!"

Aunt Chick's Peanut Butter Fudge

Submitted by :Briana St. James

Ingredients:
2 C sugar
2/3 C cream
1 tbsp. Vanilla extract
1 C creamy peanut butter
1 C marshmallow fluff
1 C nuts (chopped walnuts work best)

Directions:
1. Cook sugar and cream until soft ball forms.

2. Remove from heat and add other ingredients.

3. Pour into wax paper lined pan and cut into squares when cooled.

"My Aunt "Chick" raised me from birth to age 13. She was my great-grandmother's sister. She and her sister, my Aunt Emma, and their husbands made sure I had a wonderful childhood. Aunt Chick, now nearly 94 years old, still makes this fudge every Christmas. I have never tasted fudge as good as hers."

Torta agli amaretti

Submitted by: Jeana Paglialunga

Ingredients:
200 grams BUTTER
200 grams SUGAR
4 EGGS (add whole one by one)
200 grams FLOUR
200 grams POUNDED MACAROON (AMARETTI)
200 grams DARK CHOCOLATE IN PIECES
if you need _ glass of milk
1 teaspoon of baking powder

Directions:
1. Mash and shake butter and sugar together

2. Mix in rest of ingredients.

3. 30 minutes at 170°C

4. When cold sprinkle with powdered sugar.

Better if you eat it after one day!

Butterscotch Chip Brownies

Submitted by: Jeana Paglialunga

Ingredients:
1 1/2 C flour
1/2 C plus 2 tbsp. cocoa
1 C liquid shortening
2 tsp. vanilla
2 C sugar
1 tsp. salt
4 eggs if small use 2 for 1
1 C whole nuts
1 bag butterscotch Chips

Directions:
1. Place all ingredients in mixer bowl, beat at medium speed for 3 minutes.

2. Add nuts and butterscotch chips last.

3. Bake in greased and floured pan (9x13inch) for 30 minutes @ 350 degrees.

White Chocolate Cheesecake

Sumitted by: Nicole Austin
www.nicoleaustin.net

Ingredients:
1 3/4 C finely crushed chocolate wafers (about 33 cookies)
1/3 C butter, melted
3 8-oz. packages cream cheese, softened
1 C sugar
2 tbsp. all-purpose flour
1/2 tsp. almond extract
2 egg yolks
1 egg
1/4 C half-and-half
1 6-oz. package white chocolate baking bar, chopped

Directions:
1. Preheat oven to 350F.

2. For crust - combine crushed wafers and melted butter. Press evenly into the bottom and 2 inches up the sides of a 9 inch springform pan.

3. For Filling - in a large mixing bowl beat cream cheese, sugar, flour, and almond extract with an electric mixer until well combined. Add egg yolks and whole egg all at once, beating on low speed just until combined.
Stir in half-and-half or light cream and white chocolate baking bar.

4. Pour filling into the crust-lined pan. Place pan in a shallow baking pan on the oven rack. Bake for 35 to 40 minutes or until center appears nearly set when gently shaken. The center will look soft, but will set up as it cools.

5. Cool cheesecake in the springform pan on a wire rack for 15 minutes.
Use a small metal spatula to loosen the crust from the sides of the pan.
Cool for 30 minutes more. Remove the sides of the pan. Cool the cake for one hour.
Cover and chill for at least 4 hours.

If desired, garnish with white and milk chocolate curls.

This recipe is guaranteed to bring any chocolate lover to the table for dessert.

Holy Cow Cake

Submitted by: Nicole Austin
www.nicoleaustin.net

Ingredients:
Cake Ingredients
Vegetable oil spray
1 package plain devil's food cake mix
1 1/3 C water
½ C vegetable oil
3 large eggs
Topping Ingredients:
1 jar (8 oz.) caramel topping
1 can (14 oz.) sweetened condensed milk
4 Butterfinger candy bars (2.1 oz. each), crushed
1 container (12 oz.) frozen whipped topping, thawed
1 package (8 oz.) cream cheese, at room temperature

Directions:
1. Heat oven to 350 degrees. Lightly mist 13 x 9 inch baking pan with vegetable oil spray.

2. Beat with an electric mixer the cake mix, water, oil, and eggs. The batter should look tick and well blended. Pour into prepared pan and bake for 35 minutes, until cake springs back when lightly touched.

3. Immediately poke holes in the top of the cake with chopsticks or a drinking straw.

4. Mix the caramel topping and sweetened condensed milk and pour over the warm cake so it seeps down into the holes. Sprinkle ½ of the crushed candy bars over the cake.

5. Beat the whipped topping and cream cheese with an electric mixer until combined, then spread over top of the candy. Sprinkle the remaining candy pieces on top. Refrigerate for about 30 minutes before cutting it into squares and serving.

"This recipe is for the cake Savannah made for one of her cowboy's birthday, Riley, in Savannah's Vision. This is the first book in my Corralled western series. Holy Cow cake is a favorite with my family. My kids usually request it for their birthdays."
From The Cake Mix Doctor by Anne Byrn

Crow's Nest

Submitted by: N.J. Walters
http://www.njwalters.com

Ingredients:
4-6 medium apples, peeled
1 tbsp. butter
1/2 C sugar
1 tsp. cinnamon (or to taste, I just shake until it tastes right)
1 C flour
1/4 tsp. salt
¼ C milk
2 tsp. baking powder
¼ C sugar
3 tbsp. shortening (I use butter)

Directions:
1. Slice apples into greased 9" or 10" pie plate. Dot with butter. Combine sugar and cinnamon. Sprinkle about 3/4 of it over the apples and set aside the rest.

2. Combine dry ingredients. Cut in butter or shortening. Add enough milk to make a soft dough. Pat or roll out to desired size and cover apple mixture with dough.

3. Bake at 400degreesF for 20-30 minutes or until apples are tender and crust is lightly browned. When baked, remove from oven and immediately turn out upside down on a plate and sprinkle the remaining cinnamon sugar on top. Serve hot with whipped cream if desired.

***Note--when you flip it over onto the plate, remember to hold the plate tight to the top of the pie plate and flip it fast! Otherwise, you'll have apple and sauce everywhere! It's a little tricky wearing oven mitts, but once you've done it once or twice, there's nothing to it.**

"This recipe comes from my sister. She got it from her mother-in-law. It is incredibly simple to make. I modified it slightly and use as many apples as I think I need and use butter instead of shortening. You get more of a biscuit crust than a pastry crust. You can make it real quick if you need a fast dessert. It's the one dessert I make all the time."

Lime Yogurt Pie

Submitted by: Charlotte Boyett-Compo
www.windlegends.org

Ingredients:
1 - 3 oz.pkg. lime gelatin
2 - 6-oz cartons of key lime pie yogurt
1 - 8 oz. container of frozen whipped topping (thawed)
1 - 9" graham cracker crust.

Directions:
1. Combine gelatin and yogurt in a bowl. Fold in the whipped topping.

2. Spread into the crust. Refrigerate for at least 30 minutes before serving.

"Okay, here is where it really gets good! You can use the following combinations of gelatins and yogurts for fantastic pies that will make you drool! Black cherry, raspberry, lemon, orange, and blueberry. Try mixing different yogurts like pineapple with orange gelatin, mango yogurt with lemon gelatin or grape gelatin with boysenberry yogurt. The results will amaze you! If you feel adventurous, add the appropriate fruit (well drained, of course) to the mixture. Lemon yogurt with lemon gelatin plus flaked coconut has a terrific flavor."

The Little Chocolate Death

Submitted by: Christine/Romanticafanatic

Ingredients:
1 box chocolate cake (prepared)
1 box chocolate pudding (prepared)
1 tub cool whip
1 package heath bar bits
1-package oreo cookie bits
1 package snicker bar bits
OR any other flavor of candy bar bits
chocolate syrup

***If you can't find the bits, you'll need approximately 4 regular sized candy bars and 10 or so cookies, more is always better in this dessert.**

Directions:
1. Mix cookie and candy bits together in a bowl.

2. Cut the cake into chunks, about two inches or so and place some in the bottom of a large serving dish.

3. Spread some pudding on top.

4. Spread some cool whip on top of that.

5. Sprinkle cookie/candy mixture on top.

6. Repeat until the last layer is just candy/cookie mix.

7. Serve in bowls and top with syrup.

(This recipe works well with low-nonfat ingredients as well)

Black Russian Cake

Submitted by: Connie Spears

Ingredients:
1 package of Duncan Hines yellow cake mix
1 package (4 ½ ounce) Jell-O instant chocolate pudding
1 cup of oil
4 eggs
¼ cup Vodka
¼ cup Kahlua
¾ cup water

Directions:
1. Beat all ingredients with mixer very well.

2. Pour into greased bundt pan or 9 ½ X 13 cookie sheet and bake at 350 degrees for 50 to 60 minutes.

3. Cool ½ hour in pan.

4. Sift powdered sugar over top or glaze with ½ cup sifted powdered sugar and additional Kahlua to a glaze consistency. Another option: you can use icing.

Serves 14 or more.

"My friends always call me when I make this cake because of the alcohol. I always forget how much I put in. So I just put more. This is a very special cake."

Bread Pudding

1 loaf stale French Bread
1 quart milk
3 eggs
2 cups sugar
2 Tablespoons vanilla
3 Tablespoons margarine
1 cup raisins (or peaches)
1 teaspoon cinnamon

Preheat oven to 375 degrees. Break or cube bread into bite-sized pieces. Soak stale bread in milk, about 30 - 60 minutes. Add beaten eggs, sugar, vanilla, cinnamon and raisins; stir well. Melt margarine into bottom of a 13 x 9 x 2 "pan, tilt to coat sides, add mixture. Bake at 350 degrees for about 1 hour.

WHISKEY SAUCE

1 stick butter
1 cup sugar
1 egg beaten
¼ cup bourbon

In the top of a double boiler, melt butter and sugar. Add beaten egg gradually, stirring with a wire whish. Cool slightly. Add bourbon. Pour over bread pudding.

PRALINE SAUCE

¾ cup white corn syrup
1 ½ cups light brown sugar, lightly packed
4 tablespoons butter
1- 5.3 oz. can evaporated milk
¾ cup chopped pecans

Combine corn syrup, brown sugar and butter and heat to boiling point. Remove from heat and let cool. When lukewarm add evaporated milk and pecans; blend well. Store in refrigerator in jars. Makes 2 ½ cups.

***** variations: stale bread or buns may be substituted for French bread. You may use 1 cup sugar and 1 cup Splenda to reduce the calories.***

Chocolate Zucchini Cake

Submitted by: Pennie Morgan
http://penniemorgan.bravehost.com/

Ingredients:
2 ½ cups flour
½ cup cocoa
2 ½ teaspoons baking powder
1 ½ teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon salt
¾ cup butter
2 cups sugar
2 eggs
½ cup milk
2 teaspoon vanilla
2 cups zucchini, shredded

Directions:

1. **Preheat oven to 350°F.**

2. **Sift together flour, cocoa, baking powder, baking soda, cinnamon and salt.**

3. **Cream butter and sugar until light and fluffy; beat in eggs and vanilla.**

4. **Add dry ingredients alternately with milk; stir in zucchini.**

5. **Bake in greased and floured Bundt pan for 1 hour.**

6. **Frost with you favorite chocolate icing.**

May be baked in a 9 x 13 inch pan for 45 minutes or until done (this is the pan I use).

"This is the cake that Randy asks for on his birthday every year. Kids favorite, too, and last year for their birthday in January, I thawed zucchini from the freezer and made this cake for them to take to school."

"The zucchini makes this a moist cake and you cannot taste the zucchini. I have served this to people who think they don't like zucchini but didn't know it was there. If you don't tell them, they will never know!"

Doctor Bird Cake

Submitted by: Pennie Morgan
http://penniemorgan.bravehost.com/

Ingredients:
3 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
2 cups sugar
1 teaspoon salt
1 ½ cups oil
1 (8 ounce) can crushed pineapple (do not drain)
1 ½ teaspoons Vanilla
3 eggs
2 cups diced bananas

Directions:
1. **Preheat oven to 350°F.**

2. **Grease 8 inch Bundt pan.**

3. **Sift together dry ingredients and add pineapple, oil, vanilla, eggs and bananas.**

4. **Mix until well blended but do not beat.**

5. **Pour into pan.**

6. **Bake 1 hour 20 minutes.**

7. **Cool in pan on rack.**

"After completely cooled and turned out onto plate, I sift powdered sugar over the top."

"This recipe is from my Nana. She would make this for special functions and it is a favorite of my family. Tastes a lot like banana bread."

Rhubarb Cake

Submitted by: Pennie Morgan
Lady of the Tomes

Ingredients:
3 cups rhubarb
½ cup shortening
1 ½ cup sugar
1 egg
2 cups + 1 Tablespoon flour
1 teaspoon baking soda
1 cup sour milk (add 1 tablespoon vinegar to milk to make it sour)

Topping Ingredients:
¼ cup sugar
½ teaspoon cinnamon
½ cup chopped nut meats (walnuts or pecans)

Directions:
1. Preheat oven to 350°F.

2. Cut rhubarb into small pieces, place in medium size mixing bowl and set aside.

3. Combine shortening and sugar and mix well.

4. Add flour, egg, baking soda, and sour milk, mixing well after each ingredient is added.

5. Place mixture over rhubarb and combine.

6. Pour batter into 12 x 15 inch greased pan.

7. Combine topping ingredients and sprinkle over batter.

8. Bake for 45 minutes.

"I use 9 x 13 inch pan."

"This is really good cake and the rhubarb is NOT overpowering at all. This can be made with frozen rhubarb that has been thawed and it turns out really good."

The Little Chocolate Death

Submitted by: Christine/Romanticafanatic

Ingredients:
1 box chocolate cake (prepared)
1 box chocolate pudding (prepared)
1 tub cool whip
1 package heath bar bits
1-package oreo cookie bits
1 package snicker bar bits
OR any other flavor of candy bar bits
chocolate syrup

***If you can't find the bits, you'll need approximately 4 regular sized candy bars and 10 or so cookies, more is always better in this dessert.**

Directions:
1. Mix cookie and candy bits together in a bowl.

2. Cut the cake into chunks, about two inches or so and place some in the bottom of a large serving dish.

3. Spread some pudding on top.

4. Spread some cool whip on top of that.

5. Sprinkle cookie/candy mixture on top.

6. Repeat until the last layer is just candy/cookie mix.

7. Serve in bowls and top with syrup.

(This recipe works well with low-nonfat ingredients as well)

Tiny Holiday Tarts

Submitted by: Toni Raaf

Ingredients:
Shells:
½ cup butter
1 (3 ounce) package cream cheese
1 cup flour

Pecan Filling:
1 egg
¾ cup brown sugar
1 tablespoon butter
1 teaspoon vanilla
½ cup chopped nuts

Lemon Coconut filling:
2 eggs
½ cup sugar
2 tablespoons butter
½ teaspoon shredded lemon peel
1 tablespoon lemon juice
¼ cup coconut

Directions for shells:
Beat together the butter and cream cheese.

Stir in flour.

Cover and chill 1 hour.

After chilled, shape into 1-inch balls.

Press into bottom and sides of 1 – ¾ inch muffin pan.

Fill with 1 rounded teaspoon of filling of choice.

Bake at 325°F for 25 to 30 minutes. (Makes 24)

Directions for Filling:
Mix together all ingredients for filling of choice.

"What's It" Cake

Submitted by: Lady Janine

Ingredients:

56 Ritz Crackers
1/2 cup crushed walnuts
1 teaspoon baking powder
2 cups sugar
1 (8 ounce) package softened cream cheese
6 egg whites
1 teaspoon vanilla
2 packages Dream Whip, prepared
2 cups crushed pineapple, drained

Directions:

1. **Preheat oven to 350°F.**
2. **Beat egg whites until medium stiff.**
3. **Add sugar, baking powder and vanilla. Beat until stiff.**
4. **Fold in crushed crackers and walnuts.**
5. **Spread mixture on well-greased cookie sheet.**
6. **Bake for 30 minutes.**
7. **Let cool.**
8. **Prepare Dream Whip (per instructions on box).**
9. **Cream the cream cheese.**
10. **Add cream cheese and drained pineapple to Dream Whip and hand stir to mix.**
11. **Spread over cooled bottom, cover and refrigerate.**

Feeds 16 – 20.

"While sitting around the table after a large family get together, my grandmother set a tray in front of us. We skeptically gazed at it. Finally, one person said, 'What is it?' My grandmother grinned and said, 'It's called What's It Cake.' I was coerced into being the guinea pig and took a bite. When I started devouring it, everyone grabbed a slice. It's now requested at every holiday."

BrowniesS

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
6 ounces unsweetened chocolate squares (each square is 1 ounce)*
1 small package of chocolate chips, frozen
2/3 cup shortening
1 cups sugar
4 eggs, well beaten
1 cup flour
1 teaspoon baking powder
1 teaspoon salt
2 teaspoon vanilla
1 cup nuts (optional)**
1 cup coconut (optional)

Directions:
1. Preheat oven to 350°F.

2. Melt the chocolate and shortening together.

3. While that melts, add the sugar and vanilla to the well-beaten eggs and mix the dry ingredients together.

4. When the chocolate and shortening have melted, add egg and sugar mixture and then the dry ingredients and stir until blended.

5. Add nuts, coconut and chocolate chips.

6. Pour into prepared 9 x 13 pan and bake for 25 to 30 minutes.

*"*Bakers markets 5 different chocolates (Semi-Sweet, Unsweetened, Bittersweet, German and White). I use a combination of flavors."*

*"** To get the most flavor from pecans, walnuts & almonds, spread them out on a cookie sheet and place in a 350 oven for 5 minutes. You'll be surprised how much better your baked goodies will taste with the toasted nuts."*

Monkey Bread

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
3 cans Pillsbury Buttermilk Biscuits
1 stick butter
1 ½ teaspoon cinnamon
1 cup sugar
¾ teaspoon vanilla
Pecans (optional)*

Directions:
1. Preheat oven to 350.

2. Cut each biscuit in half; combine sugar and cinnamon in a plastic bag; coat biscuit halves with cinnamon/sugar mixture.

3. Meanwhile, melt butter, add vanilla.

4. Lightly grease a tube pan.

5. Lay biscuits in pan in layers.

6. Sprinkle with remaining cinnamon and sugar.

7. If desired, lay pecans on top.

8. Pour melted butter/vanilla mixture all over.

9. Bake for 30 to 35 minutes.

Yield: 1 loaf

Plum Spice Cake

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients for cake:
2 small jars of plum baby food
2 cups self-rising flour*
2 cups sugar
3 eggs
1 cup oil
1 teaspoon cinnamon
1 teaspoon ground cloves
1 cup pecans, chopped

Ingredients for Glaze:
½ cup brown sugar
½ stick butter
1/8 cup cream
½ teaspoon vanilla

Directions:
1. Preheat oven to 350°F.

2. Combine plums, sugar, eggs and oil in a bowl and beat until well mixed.

3. Add dry ingredients and continue mixing for about 2 minutes.

4. Pour into prepared tube pan and bake for 60 to 65 minutes (depending on how fast your own oven bakes). The cake is done when an inserted cake tester/toothpick comes out clean.

5. While cake is baking prepare the glaze.

6. Combine all ingredients in saucepan.

7. Cook on medium high until the sugar has melted and the mixture is smooth.

8. Place still warm cake on plate and slowly pour the slightly cooled glaze over it so that it will seep into the cake.

*"*If you're using plain flour, add 3 teaspoons baking powder and 1 teaspoon salt to dry ingredients"*

Thumbprints

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
1 cup (1/2 pound) butter, softened
½ cup sugar
2 egg yolks
1 teaspoon vanilla extract
2 cups unsifted all-purpose flour
½ teaspoon salt
¼ cup currant jelly

Directions:
1. In large bowl of electric mixer with mixer at medium speed, cream butter and sugar until light and fluffy.

2. Beat in egg yolks and vanilla.

3. Gradually add flour and salt until well blended.

4. Refrigerate dough for 1 hour.

5. Preheat oven to 350°F.

6. Work with only ¼ of the dough at a time; keep the remainder refrigerated. Roll dough into 1-inch balls.

7. Place on ungreased cookie sheets about 2 inches apart.

8. Using your thumb or the end of a wooden spoon, make a depression in center of each.

9. Bake 10 minutes.

10. Remove cookies from oven.

11. Make the depression again.

12. Fill each depression with ¼ teaspoon jelly and return to oven to bake for 5 more minutes.

13. Cool on wire rack.

14. Repeat with remaining dough.

Makes about 4 dozen cookies, about 70 calories each.

"To freeze: Wrap well; label and date. Freeze up to 3 months."

"Any flavor of jelly or jam can be used to fill these buttery ***cookies."***

Tressils

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients for Crust:

6 ounce cream cheese, softened
½ pound butter, softened
2 cups flour

Ingredients for Filling:

3 eggs, slightly beaten
3 tablespoon melted butter
1 ½ cups light brown sugar
3 teaspoon vanilla extract
1 cup crushed pecans

Directions for Crust:

1. Cream butter and cream cheese until fluffy.

2. Gradually stir in the flour until a soft dough is formed.

3. Line each miniature cupcake pan with a ball as big as a walnut and form each into a miniature crust.

Directions for filling:

1. Preheat oven to 250°F

2. Combine all ingredients and fill each cup ¾ full (approximately 1 teaspoon each)

3. Bake for 25 minutes.

4. Sprinkle with confectioner's sugar

"These are miniature pecan pies. Required are miniature muffin tins."

Old Fashion Sugar Cookies (Moravan Sugar Cookies)

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
2 cups molasses (1 cup Grandma's Molasses, and 1 cup any other molasses)
1 cup packed brown sugar
1 cup melted hot shortening
½ teaspoon salt
1 tablespoon ginger
1 tablespoon cinnamon
1 tablespoon nutmeg
1 tablespoon cloves
1 tablespoon allspice
Dissolve 1 tablespoon baking soda in 1/4 cup boiling water
2 pounds plain flour

Directions:
1. **Preheat oven to 400°F.**

2. **Mix all ingredients in order given.**

3. **Roll on floured surface until very thin.**

4. **Cut with shaped cookie cutters.**

5. **Bake for approximately 10 minutes.**

"These cookies take a while but if you like Moravian cookies, they're the best!!"

Merry Sugar Cookies

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
2 ¾ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon baking powder
¼ teaspoon salt
1 cup (2 sticks) butter, softened
1 ½ cups sugar
1 egg
1 teaspoon vanilla extract
One 9 ounce package (1 ½ cups) Nestles Toll House semi-sweet Chocolate Merry Morsels, divided

Directions:
1. Preheat oven to 375°F.

2. In small bowl, combine flour, baking soda, baking powder and salt; set aside.

3. In large mixer bowl, beat butter and sugar until creamy.

4. Beat in egg and vanilla extract.

5. Gradually beat in flour mixture. (Batter will be stiff.)

6. Stir in 1 cup morsels.

7. Roll rounded teaspoonfuls of dough into balls; place on ungreased cookie sheets.

8. Gently press 3 or 4 of the remaining morsels on top of cookies.

9. Bake 8 to 10 minutes or until cookies are puffed and slightly golden at the edges.

10. Let stand on cookie sheets 2 minutes.

11. Remove from cookie sheets; cool.

Russian Teacakes

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
1 cup butter, softened

½ cup confectioners sugar
1 teaspoon vanilla extract
2 ½ cups flour
¼ teaspoon salt
¾ cups finely chopped walnuts

Directions:

1. Preheat oven to 400°F.

2. Thoroughly mix butter, confectioners sugar and vanilla.

3. Stir in flour, salt and nuts.

4. Roll into 1" balls.

5. Place on ungreased cookie sheet.

6. Bake approximately 10 to 12 minutes or until set but not brown.

7. While still warm, roll in confectioners sugar.

8. Cool and re-roll in confectioners sugar.

Pecan Pie Bars

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
2 cups flour
¼ cup packed brown sugar
½ cup (1 stick) butter
1 ½ cups chopped pecans
1 (14 ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)

3 eggs
2 tablespoons lemon juice

Directions:

1. **Preheat oven to 350°F.**
2. **In medium bowl, combine flour and brown sugar; cut in butter until crumbly.**
3. **Press mixture on bottom of ungreased 13" x 9" pan.**
4. **Bake 10 minutes.**
5. **Meanwhile, combine pecans, milk, eggs and lemon juice.**
6. **Pour over crust.**
7. **Bake 25 minutes or until filling is set.**
8. **Cool.**
9. **Cut into bars.**

Store at room temperature.

Giant Snickerdoodles

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
½ cup butter
1 ½ cups sugar
2 eggs
2 ¾ cups flour
1 teaspoon cream of tartar
½ teaspoon baking soda
¼ teaspoon salt
1 teaspoon vanilla

Directions:
1. Preheat oven to 400°F.

2. In large bowl, cream butter, sugar and eggs until light and fluffy, scraping sides of bowl occasionally.

3. In a separate bowl, combine flour, cream of tartar, baking soda and salt.

4. Add to creamed mixture until well blended.

5. Refrigerate dough for 30 minutes.

6. Combine sugar and cinnamon in shallow round pan (mixture should suit your taste).

7. Shape dough into 2-inch balls and roll in cinnamon-sugar mixture.

8. Place 3 inches apart on ungreased cookie sheets.

9. Bake 8 to 10 minutes or until golden brown. (Snickerdoodles will puff up at first, then flatten out during baking)

10. Remove from cookie sheet and cool on wire rack.

Viennese Crescents

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
½ cup butter, softened
6 tablespoon sugar
1 ¼ cup flour
1 cup ground walnuts
dash salt
1 teaspoon vanilla
Confectioners sugar to dust

Directions:
1. Preheat oven to 325°F.

2. Cream butter and sugar.

3. Mix in remaining ingredients to make a smooth dough.

4. Roll into ½-inch thickness.

5. Cut out with crescent-shaped cookie cutter.

6. Bake on ungreased cookie sheet for 10 to 20 minutes (depending on your oven) or just until set.

7. Let stand 20 minutes before removing to wire rack.

8. Cool and dust with confectioners sugar.

Fudge Chews

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
2 cups sugar
½ cup milk
1 stick butter
3 tablespoon cocoa
½ cup peanut butter
3 cups quick oats
1 teaspoon vanilla
1 tablespoon white Karo syrup

Directions:
1. **Combine sugar, milk, butter, and cocoa, and bring to a hard boil for one minute.**

2. **Add peanut butter, quick oats, vanilla, and white Karo syrup.**

3. **Pour on sheet of waxed paper to cool.**

4. **Roll into balls and refrigerate.**

Sand Tarts

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
1 ¾ cups flour
1 teaspoon baking powder
½ teaspoon salt
½ cup soft butter
1 cup sugar
1 egg, well beaten*
1 teaspoon grated orange rind
Walnut halves
Cinnamon sugar

Directions:

1. Preheat oven to at 325°F.

2. Combine flour, baking powder and salt.

3. Set aside.

4. Cream butter and add sugar gradually.

5. Beat until light and fluffy.

6. Add well beaten egg and orange rind.

7. Add dry ingredients and stir until well combined.

8. Chill

9. Roll thin on lightly floured board and cut in fancy shapes.

10. Place on greased baking sheet. Brush with egg.

11. Sprinkle with cinnamon sugar and top with walnut halves.

12. Bake for 8 to 10 minutes.

"*I put milk in a small bowl and brush it rather than beaten egg on the cookie and I make my own cinnamon and sugar mixture."

Big,Soft Ginger Cookies

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
2 ¼ cups all-purpose flour
2 teaspoon ginger
1 teaspoon baking soda
¾ teaspoon cinnamon
½ teaspoon cloves
¼ teaspoon salt
¾ cup butter
1 cup sugar
1 egg
¼ cup molasses
2 tablespoon sugar

Directions:
1. Preheat oven to 350°F.

2. Combine flour, ginger, soda, cinnamon, cloves and salt; set aside.

3. In a large mixing bowl beat butter on low speed for 30 seconds to soften.

4. Gradually add in the 1 cup sugar; beat until fluffy.

5. Add egg and molasses; beat well.

6. Stir dry ingredients into beaten mixture.

7. Shape into 1 1/2 inch balls (1 heaping tablespoon dough each).

8. Roll in the 2 tablespoon sugar and place on an ungreased cookie sheet about 2 1/2 inches apart.

9. Bake for about 10 minutes or until light brown and still puffed. (Do not overcook)

10. Let stand for 2 minutes before transferring to a wire rack.

11. Cool.

Makes 24 three-inch cookies.

English Shortbread

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
4 cups all-purpose flour
2 cups butter, softened
1 ¼ cups confectioners sugar
1 teaspoon baking powder
¼ teaspoon salt

Directions:
1. Preheat oven to 325.

2. Into a large bowl, measure all ingredients.

3. With hand, knead ingredients until well-blended. (Dough will be soft.)

4. Pat dough evenly into two 9-inch round cake pans.

5. With fork, prick dough in many places.

6. Bake shortbread about 45 minutes or until golden.

7. While shortbread is still warm, with knife, cut each into 12 wedges.

8. Cool in pans on wire rack.

9. Remove from pans.

10. Store in tightly covered container.

Makes 2 dozen

Shortbread

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
3 sticks (1 ½ cups) butter, softened
Pinch of salt
3 cups plain flour
¾ cup sugar

Directions:
1. Combine all ingredients until they resemble fine bread crumbs.

2. Spread evenly over a 10-by-15-inch cookie sheet.
Place a piece of wax paper over "crumbs" and flatten evenly with a rolling pin.

3. Place in a cold oven and bake at 275°F for about 45 minutes.

4. Shortbread should be golden.

5. Cut into desired sizes and allow to cool in the pan.

6. Once cool, store in an air tight tin.

Jam CrescentsS

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
2 ½ cups flour
¼ cup sugar
pinch salt
1 (8 ounce) package cream cheese
1 cup butter
2 tablespoon sour cream
Preserves (your choice)

Directions:
1. Combine flour, sugar and salt.

2. Cut in the cream cheese and margarine.

3. With fork, stir in sour cream until pasty just holds together.

4. Form into ball, wrap and refrigerate at least 1 hour.

5. Preheat oven to 325°F.

6. Grease 2 large cookie sheets.

7. Divide dough into quarters and refrigerate the three portions not being used.

8. Roll each quarter out into a 10-inch square.

9. With a 3-inch cookie cutter, cut out circles.

10. Place 1 teaspoon preserves in center of each circle.

11. Moisten edge, fold dough over preserves. Seal edge by pressing with tines of a fork dipped in flour; prick top.

12. Place on cookie sheet.

13. Bake 18-20 minutes or until golden brown.

Makes 3 dozen

MOUNDS

Submitted by: Madyson Hunter

http://www.madysonhunter.com

Ingredients:

½ pound very fine coconut (or empty a whole can of coconut into the blender and chop)

¾ cup light Karo Syrup (heated to boiling)

Directions:

1. Mix and drop by spoonsful onto cookie sheet.

2. Cool.

3. Melt your favorite dark chocolate.

4. Dip each piece of coconut mixture into the chocolate and place on waxed paper to cool.

5. Use any left-over chocolate to make fudge.

Bourbon/Rum Balls

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
3 cups vanilla wafers (crushed)
1 cup finely chopped pecans
½ cup bourbon or rum
1 cup powdered sugar
½ cup powdered cocoa
3 tablespoons light corn syrup
1 cup powdered sugar, cocoa or finely grated coconut

Directions:
1. In a large bowl, combine vanilla wafer crumbs and chopped nuts.

2. Place remaining ingredients in another bowl and mix thoroughly.

3. Pour over pecan and vanilla wafer mixture and mix well.
Shape into small balls (1/2-inch in diameter) and roll in powdered sugar, cocoa or coconut.

4. Place on waxed paper to cool.

5. Store in tightly covered container.

Makes 4 dozen

Mexican Wedding Cakes (cookies)

Ingredients:
1 cup butter
4 tablespoons powder sugar
1 teaspoon vanilla
2 cups flour
1 cup chopped walnuts or pecans

Directions:

1. **Preheat oven to 400°F.**

2. **Cream together the butter, powdered sugar, and vanilla.**

3. **Stir in the flour and chopped nuts.**

4. **Shape into small balls and place on ungreased cookie sheet.**

5. **Bake for 10 minutes or until golden brown.**

6. **Roll in powdered sugar while still warm.**

"VERY IMPORTANT: If you want them to last more than a few minutes be sure to hide some of them☺"

Renny's Cookies and Cream Cheesecake Bon Bons

Ingredients:
24 Oreo Cookies (chocolate cream-filled cookies), divided
1 (8 ounce) package cream cheese, softened
1 cup nonfat dry milk
1 teaspoon vanilla
1 pound powdered sugar

Directions:
1. Coarsely chop 12 cookies; set aside.

2. Place remaining 12 cookies in food processor; process until fine crumbs form. (I don't have a food processor so I put them in a Ziploc bag and bang them with a rolling pin.) Place crumbs on baking sheet lined with wax paper; set aside.

3. Beat cream cheese, dry milk and vanilla in medium bowl until smooth. Beat in powdered sugar, 1 cup at a time (from experience it must be at low speed or you will have powdered sugar everywhere) until mixture is smooth.

4. Stir in reserved chopped cookies. Refrigerate 2 hours or until firm.

5. Shape tablespoonfuls of cream cheese mixture into balls. Roll balls in reserved cookie crumbs.

6. Store in airtight container in the refrigerator.

"This is basically bite size Oreo cookie cheesecake balls. They are very easy to make and everyone always asks for the recipe. They are very sweet."

Applesauce Date Cake

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
2 cups unsifted flour
2 teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon allspice
½ teaspoon nutmeg
¼ teaspoon cloves
¼ teaspoon salt
2 eggs
1 cup light brown sugar
½ cup soft butter
2 cups hot applesauce
1 cup chopped dates
1 cup chopped walnuts

Directions:
1. Preheat oven to 350°F.

2. Into a large bowl combine flour, baking soda, cinnamon, allspice, nutmeg, cloves, and salt.

3. Add eggs, brown sugar, butter and 1 cup applesauce.

4. At low speed, beat just until combined.

5. At medium speed, beat 2 minutes longer, occasionally scraping side of bowl and guiding mixture into beaters with spatula.

6. Add remaining applesauce, dates and walnuts.

7. Beat 1 minute.

8. Pour batter into prepared bundt or tube pan and bake 50 minutes or until cake tester/toothpick comes out clean.

Spiced Nuts
Quick and Delicious

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
2 tablespoons (1/4 stick) butter or margarine
1 cup pecan halves
1 cup whole almonds
1 cup dry-roasted unsalted peanuts
1 tablespoon Worcestershire sauce
1 teaspoon chili powder
½ teaspoon garlic salt
¼ teaspoon cayenne pepper

Directions:
1. Preheat the oven to 300°F.

2. In a 13- by 9-inch baking pan, place butter; set the pan in the oven to melt the butter.

3. Remove the pan from the oven; add pecans, almonds, peanuts, and Worcestershire sauce to the melted butter.

4. Stir until well mixed.

5. Bake the nut mixture until it is toasted, stirring occasionally, about 30 minutes.

6. Remove the nuts from the oven and sprinkle the mixture evenly with chili powder, garlic salt, and cayenne pepper.

7. Toss until well mixed.

8. Transfer the warm nuts to a bowl and serve immediately, or let cool and store them at room temperature in an airtight container until ready to serve.

Karen's Death By Chocolate

Ingredients:
Brownie Mix
6 Heath bars, crumbled
1 (14 ounce) cool whip
2 boxes of Nestles Chocolate Mousse mix

Directions:
1. Bake Brownies – following the mix instructions. Let them cool.

2. Make the Mousse – following the mix instructions.

3. In a truffle dish, use ½ of all the ingredients and layer crumbled brownie, chocolate mousse, cool whip and heath bar, repeat layer.

4. Chill for at least 2 hours and then devour!

Kelly A's Whoopie Pies

Ingredients:
2 eggs
2 teaspoon Baking Soda
2 cups sugar
1 cup buttermilk
1 cup shortening
1 teaspoon vanilla
4 cups flour
1 teaspoon baking powder
2/3 cup cocoa
¼ teaspoon salt
whipped cream or whipped topping

Directions:

1. Preheat oven to 375°F.

2. Combine all ingredients except Baking soda and buttermilk.

3. Dissolve baking soda in buttermilk.

4. Add to batter and mix.

5. Drop by teaspoon full on greased cookie sheet.

6. Bake for 10 minutes.

7. After cooled, put cookie halves together with whipped cream or whipped frosting…Enjoy!

****Here's a tip – if you don't have buttermilk, you can put 2 tablespoons lemon juice or vinegar into 1 cup milk."***

Kimber's Dump Cake

Ingredients:
1 chocolate cake mix
4 butterfinger candy bars, crushed, keep separate
2 boxes butterscotch pudding
2 tubs cool whip

Directions:
1. Bake cake according to directions. Let cool.

2. Mix pudding according to directions. Let set.

3. Crumble ¼ of cake on bottom of a big clear bowl.

4. Add ¼ of pudding on top of that.

5. Add half a tub of cool whip on top of that.

6. Sprinkle one butterfinger candy bar on top.

7. Repeat until all items are used up. It should look like pretty layers.

8. Drizzle with Dark or Milk Chocolate Syrup.

*"*This is YUMMY and ADDICTING! This is one of the rare desserts that I have no will power to deny! LOL ☺"*

Mandy Roth's Chocolate Cups with Whipped Cream

Ingredients:
2/3 cup whole milk
1 egg
1 bad of semi sweet chocolate morsals
2 tablespoons sugar
pinch salt
2 tablespoons hazelnut liquer or dark rum
4 demitasse cups
1 cup whipping cream (or redi made in the bottle cool whip)
2 tablespoons sugar

Directions:
1. Heat milk in a small pan over moderate heat until it comes to a boil.

2. In a blender or food processor combine egg, sugar, a pinch of salt, semisweet chips, and liqueur. Run processor or turn on blender to low setting.

3. Pour in boiling milk (in a slow stream). The hot milk will cook egg and melt chocolate. Process or blend for 1 minute, until smooth.

4. Spoon chocolate into 4 demitasse cups (often I use an 8 x 8 pan, smooth in one layer and once set I divide it up from there) and chill.

5. When ready to serve, beat cream until soft peaks form. Add a little sugar and beat to combine. Top with chocolate chips with a dollop of cream.

6. Serve.

"This is from Rachael Ray…She's a super sweet gal on Foodnetwork channel who is as nice in life as she is on the show."

"This needs time to set and chill. No Bake recipe. (pot de crème)"

Maureen's Moist Chocolate Cake

Ingredients:
1 ½ cups flour
½ teaspoon salt
1 cup white sugar
3 tablespoons cocoa
1 teaspoon baking powder
1 teaspoon baking soda

Directions:
1. Preheat oven to 300°F.

2. Sift all ingredients together.

3. Put in ungreased 8 x 8 pan.

4. Make 3 holes in dry ingredients and add 1 tablespoon white vinegar, 1 tablespoon vanilla, and 5 tablespoons melted butter (oil). Mix.

5. Add 1 cup warm water, mix well.

6. Bake for 45 minutes.

"I thought I would share my family's favorite chocolate cake recipe. It's really easy to make and it's absolutely delicious."

Carnation Famous Fudge

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
1 ½ cups granulated sugar
2/3 cup Nestle® Carnation® Evaporated Milk
2 tablespoons butter or margarine
¼ teaspoon salt
2 cups miniature marshmallows
1 ½ cups (9 ounces) Nestle®Toll House® Semi-Sweet Chocolate Morsels
½ cup chopped pecans or walnuts (optional)
1 teaspoon vanilla extract

Directions:

1. Line 8-inch-square baking pan with foil.

2. Combine sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan.

3. Bring to a full rolling boil over medium heat, stirring constantly.

4. Boil, stirring constantly, for 4 to 5 minutes.

5. Remove from heat.

6. Stir in marshmallows, morsels, nuts and vanilla extract.

7. Stir vigorously for 1 minute or until marshmallows are melted.

8. Pour into prepared baking pan; refrigerate for 2 hours or until firm.

9. Lift from pan; remove foil.

10. Cut into pieces.

Makes 49 pieces

For Milk Chocolate Fudge: Substitute 1 3/4 cups (11.5-ounce package) Nestle®Toll House® Milk Chocolate Morsels for Semi-Sweet Morsels.

For Butterscotch Fudge: Substitute 1 2/3 cups (11-ounce package) Nestle®Toll House® Butterscotch Flavored Morsels for Semi-Sweet Morsels.

For Mint Chocolate Fudge: Substitute 1 1/2 cups (10-ounce package) Nestle®Toll House® Mint-Chocolate Morsels for Semi-Sweet Morsels. Source: ***Nestle® Toll House®***

Leigh's Apple Cake

Ingredients:
2 cups sugar
2 eggs
1 cup vegetable oil
2 ½ cups self-rising flour
1 teaspoon cinnamon
1 cup chopped pecans
3 cups diced apples
1 (12 ounce) package butterscotch chips

Directions:

1. **Preheat oven to 350°F.**

2. **Mix all dry ingredients together.**

3. **Beat together eggs, sugar and oil and add dry ingredients.**

4. **Add apples and nuts and mix well.**

5. **Spread in 9 x 13 pan and sprinkle butterscotch chips on top.**

6. **Bake 1 hour.**

"This is a very moist cake and I like to eat it in the mornings with a cup of coffee as well as have it for a dessert."

Leigh's Fantasy Fudge

Ingredients:
5 cups sugar
1 cup butter or margarine
1 large can evaporated milk
3 (6 ounce) packages Semi-Sweet Chocolate Chips
1 small jar marshmallow cream
2 teaspoons vanilla
salt to taste
nuts to taste

Directions:
1. In a dutch oven, mix together sugar, butter, and milk.

2. Bring to a boil, reduce heat and cook for 8 minutes, stirring constantly.

3. Remove from heat and add vanilla, salt, chocolate chips, marshmallow cream, and nuts.

4. Stir until well blended (lots of stirring) and poor into a greased 9 x 13 inch pan and let set.

"Everyone talked about Fantasy Fudge. Here's my Granma's recipe…A little different but tastes better, I think…."

Leigh's Hello Dolly Bars

Ingredients:
½ cup butter or margarine
1 cup graham cracker crumbs
6 ounce package semi sweet chocolate chips
6 ounce bag butterscotch chips
1 small can flaked coconut
1 cup chopped pecans
1 can Eagle Brand milk

Directions:

1. **Preheat oven to 325°F.**

2. **Melt butter in 8 x 8 pan.**

3. **Spread graham cracker crumbs to form a crust.**

4. **Layer other ingredients in order given.**

5. **Pour milk over top.**

6. **Bake for 45 minutes.**

7. **Let cool before slicing.**

Super-Easy Rocky Road Fudge

Submitted by: Madyson Hunter
http://www.madysonhunter.com

Ingredients:
2 cups (12-ounce package) Nestle® Toll House® Semi-Sweet Chocolate Morsels

1 ¼ cups (14-ounce can) Nestle® Carnation® Sweetened Condensed Milk
1 teaspoon vanilla extract
3 cups miniature marshmallows
1 ½ cups coarsely chopped walnuts

Directions:
1. Line 13 x 9-inch baking pan with foil; grease lightly.

2. Microwave morsels and sweetened condensed milk in large, microwave-safe bowl on HIGH (100%) power for 1 minute; stir.

3. Microwave at additional 10- to 20-second intervals, stirring until smooth.

4. Stir in vanilla extract. Fold in marshmallows and nuts.

5. Press mixture into prepared baking pan.

6. Refrigerate until ready to serve.

7. Lift from pan; remove foil.

8. Cut into pieces.

Makes 4 dozen pieces

Pecan Squares

Ingredients for the crust:
18 tablespoons unsalted butter, room temperature
¾ cup light-brown sugar, firmly packed
½ teaspoon salt
3 cups all-purpose flour

Ingredients for the filling:
½ cup (1 stick) unsalted butter
½ cup light-brown sugar, firmly packed
6 tablespoons honey
2 tablespoons granulated sugar
2 tablespoons heavy cream
¼ teaspoon salt
2 cups (8 ounces) pecan halves
½ teaspoon pure vanilla extract

Directions for crust:

1. Place rack in center of oven.

2. Preheat oven to 375°F.

3. In the bowl of an electric mixer fitted with the paddle attachment, mix butter and brown sugar on medium speed until light and fluffy, about 2 minutes.

4. Add salt, and mix to combine.

5. Add flour 1 cup at a time, on medium speed, mixing until fully incorporated after each addition.

6. Continue mixing until the dough begins to come together in large clumps.

7. Press dough about ¼ inch thick into a 9 x 13 x 1 inch baking pan.

8. Prick the pastry with the tines of a fork.

9. Chill until firm, about 20 minutes.

10. Bake until golden brown, 18 to 20 minutes.

11. Transfer pan to a wire rack to cool completely.
12. Reduce oven to 325°.

Directions for the filling:

1. Place butter, brown sugar, honey, granulated sugar, heavy cream, and salt in a medium saucepan over high heat.

2. Bring to a boil, stirring constantly until mixture coats the back of a spoon, about 1 minute.

3. Remove pan from heat; stir in nuts and vanilla.

4. Pour filling onto the cooled crust.

5. Bake until filling bubbles, 15 to 20 minutes.

6. Carefully transfer pan to a wire rack to cool completely.

7. Run a paring knife around edges of the pan, and invert onto cooling rack, leaving the pastry on the rack.

8. Invert rack with pastry onto a cutting board, leaving the pastry on the board, filling side up.

9. Use a sharp knife to cut into 1 x 3 inch bars. Store in an airtight container up to 1 week.

Makes about 32 cookies

“Falling somewhere between a pie and a cookie, this pastry tops a crisp crust with a thick layer of pecans. The sweet pecan filling offers a delicious variation on the pecan pie—perfect for dessert, lunch, or an afternoon snack.”

Cheesecake BrowniesS

Ingredients:
4 tablespoons unsalted butter, plus more for pan
¾ cup all-purpose flour
¾ teaspoon baking powder
¼ teaspoon salt
6 ounces bittersweet chocolate, chopped
5 large eggs
2 large egg yolks
1 1/3 cups sugar
1 ½ teaspoons pure vanilla extract
1 pound mascarpone cheese

Directions:
1. Preheat oven to 350°F.

2. Butter a 9 x 13 inch baking pan, and line with parchment.

3. Whisk together flour, baking powder, and salt, and set aside.

4. In the top of a barely simmering double boiler, melt together chocolate and butter.

5. Remove from heat.

6. In the bowl of an electric mixer fitted with the whisk attachment, beat together 3 eggs and 1 cup sugar on high speed until thick and fluffy, about 5 minutes.

7. On low speed, add reserved chocolate mixture and 1 teaspoon vanilla extract.

8. When combined, add flour mixture.

9. Stir until just combined.

10. Spread mixture evenly into prepared pan. Set aside.

11. In the clean bowl of the electric mixer fitted with the paddle attachment, beat together mascarpone cheese, remaining eggs and yolks, remaining sugar, and remaining vanilla on medium speed, until smooth.

12. Pour over chocolate mixture.
13. Bake until cheese mixture is golden and set, about 35 minutes.

14. Transfer to a wire rack to cool completely.

15. Cut into about sixty 1 x 1 ½ inch pieces.

Makes about 5 dozen

"Cream cheese may be substituted for mascarpone; the topping will be dense and tangy, instead of mellow and creamy. If using cream cheese, reduce baking time by ten minutes."

Lemon Picnic Cake

Ingredients for cake:
1 package yellow cake mix
1 package (3.4 ounce) lemon instant pudding mix
¾ cup vegetable oil
¾ cup water
4 large eggs

Ingredients for Lemon Glaze:
¼ cup water
¼ cup fresh lemon juice
2 tablespoons butter
2 cup confectioners' sugar

Directions:
1. Preheat oven to 350°F.

2. Lightly mist 13 x 9 pan with vegetable oil spray.

3. Mix cake mix, pudding mix, oil, water, and eggs.

4. Pour into pan and bake approximately 45 minutes until it springs back when lightly pressed with finger.

5. Mix water, lemon juice and butter in saucepan over low heat until butter melts.

6. Remove from heat and stir in the confectioners' sugar until well blended.

7. Return to the heat, bring to boil, then cook until it looks smooth (1 – 2 minutes).

8. Poke holes all over top of the cake with a toothpick or wooden skewer.

9. Pour the hot glaze over the top, spreading with a spoon.

Anita's Custard

Ingredients:
¼ cup sugar
2 teaspoons cornstarch
1 cup half-and-half
1 egg white, beaten
½ teaspoon vanilla extract

"For those who can't get custard powder."

"I suppose you can use a bit more cornstarch to make it a bit thicker."

Anita's Pavlova

Ingredients:
3 egg whites
1 pinch of salt
¾ cup of castor sugar
¼ cup of white sugar
1 tablespoon of cornflour
1 teaspoon of lemon juice
½ pint (300ml) of cream
kiwi fruit or strawberries for garnish

Directions:
1. Preheat oven to 300°F (150°C, or Gas Mark 2). The temperature is reduced for baking.

2. Beat the egg whites to a foam, add the salt and beat until soft peaks form which fold over when the beater is removed.

3. Slowly beat in the castor sugar, beating well after each addition. Keep beating until the mixture is stiff and the peaks stand up when the beater is removed.

4. Mix together the white sugar and cornflour.

5. Lightly fold into the meringue with the lemon juice.

6. Line an oven tray with baking paper.

7. Spread the meringue into a circle and pipe a decoration around the edge or swirl with a spoon if desired. Bake in a cool oven (180°F/80°C) for 2 to 2 ½ hours.

8. Turn off the heat and leave in the oven overnight to cool.

9. Top with whipped cream and decorate with slice kiwi fruit or sliced strawberries just before serving.

Serves 4.

Anita's Trifle

Ingredients:
Half of a three-minute sponge (see below for recipe) you can use bought sponge also

1 packet Red Jelly Crystals dissolved in 1 cup (250ml) boiling water
2 (410ml) tins of fruit of your choice (such as peaches or cut up fresh bananas)
¾ cup (approximately) of half fruit juice and half alcohol (Sherry, Cointreau Brandy)

For non-alcoholic: use more fruit juice
1 to 1 ½ cups thick custard sauce, enough to cover sponge mixture. It needs to be thick enough not to be absorbed by the sponge.

150ml double cream, stiffly whipped
Sprinkles

Directions:

1. Cut up sponge into squares and line and fill to about ¾ way up.

2. Pour over the jelly liquid while still hot making sure every square of sponge get some of the color.

3. Sprinkle over the alcohol or fruit juice of your choice.

4. Pour over the fruit and fruit juice. (At this stage the sponge should be quite soggy but still in shape.)

5. Make the custard and pour over and allow to set.

6. Whip sweetened cream and pour over top.

7. Top off with colored or chocolate sprinkles or almonds.

Anita's Three-Minute Sponge

Ingredients:
1 cup flour
¾ cup sugar
3 eggs
3 tablespoons melted butter
2 tablespoons milk
½ teaspoon baking soda
1 teaspoon cream of tartar

Directions:
1. Preheat oven to 375°F, (190°C).

2. Sift flour into the basin of your cake mixer, add sugar, eggs, melted butter, and milk, and beat on high for three minutes.

3. Add baking soda and cream of tartar and beat a few seconds to mix it in well.

4. Grease the sponge sandwich tins with butter and dust the sides lightly with flour. The flour gives the mixture something to cling to when it rises.

5. Pour into sponge tins and bake for 15 to 20 minutes.

Blanche's Peanut Butter Oatmeal Cookies

Ingredients:
2 cups sugar
1 stick margarine
½ cup milk
4 tablespoons Peanut Butter
2 ½ cups quick-cooking oatmeal
2 teaspoons vanilla

Directions:
1. Mix sugar, margarine, and milk together. Boil 1 ½ minutes: remove from heat.

2. Add Peanut Butter, oatmeal, and vanilla. Stir until well mixed; pour onto waxed paper.

3. Cool and cut into squares.

Pumpkin Pie Dip

Ingredients:
1 (8 ounce) package cream cheese, softened
2 cups powdered sugar
1 (15 ounce) can pumpkin pie filling
1 teaspoon cinnamon
½ teaspoon ginger
Garnishes: cinnamon, cinnamon sticks

Directions:
1. Beat cream cheese and sugar at medium speed with an electric mixer until smooth.

2. Add pie filling, cinnamon and ginger beating well.

3. Cover and chill 8 hours.

4. Serve with gingersnaps and apple slices.

Yield: 3 cups

"This stuff is awesome!!!"

Brown Sugar Pound Cake with Rum Sauce

Ingredient for Cake:
1 cup butter, softened
2 cups dark brown sugar, firmly packed
1 cup granulated sugar
6 large eggs
3 cups all-purpose flour
½ teaspoon salt
½ teaspoon baking powder
1 cup milk
2 teaspoon vanilla

Ingredients for Caramel Rum Sauce:
½ cup whipping cream
½ cup butter
½ cup dark brown sugar
½ cup granulated sugar
2 tablespoon light corn syrup
3 tablespoon dark rum

Directions for Cake:

1. Preheat oven to 325.

2. Grease and flour a 10-inch tube pan.

3. Cream butter and sugars until very light and fluffy.

4. Add eggs one at a time, beating well after each addition.

5. Combine dry ingredients, and then add to batter alternately with milk, beginning and ending with the flour mixture.

6. Add vanilla.

7. Fill prepared pan and bake for 1 hour and 35-40 minutes or until toothpick inserted in center of cake comes out clean.

8. Cool cake completely, and then remove from pan.

9. To serve, drizzle with Rum Sauce.

Directions for Caramel Rum Sauce:

1. Combine cream, butter, sugar, corn syrup and rum in heavy saucepan.

2. Bring to a boil over medium heat, whisking occasionally.

3. Cover and continue to boil for 1 minute to wash sugar crystals from the sides of the pan.

4. Uncover and continue to boil for 3-4 minutes without stirring.

5. Cool slightly.

6. Drizzle over cake.

Buttermilk Pie

Ingredients:
3 eggs
3 tablebspoon flour
2 ½ cups sugar
1 tablespoon vanilla extract
1 stick butter, melted
1 cup buttermilk
2 unbaked pie shells

Directions:

1. **Preheat oven to 350°F.**

2. **Beat eggs and sugar well.**

3. **Add flour, vanilla, butter and buttermilk.**

4. **Mix well.**

5. **Pour into pie shells.**

6. **Bake for 50 minutes.**

Polvorones de Canele (Cinnamon Cookies)

Ingredients:

1 cup butter

½ cup confectioners' sugar

½ teaspoon ground cinnamon

¼ teaspoon salt

1 teaspoon vanilla extract

1 ½ cups all-purpose flour

1 cup confectioners' sugar

1 teaspoon ground cinnamon

Directions:

1. Preheat oven to 350°F/175°C.

2. Grease cookie sheets.

3. In a medium bowl, cream together ½ cup confectioners' sugar and butter until smooth.

4. Stir in vanilla.

5. Combine flour, salt, and ½ teaspoon of cinnamon; stir into the creamed mixture to form a stiff dough.

6. Shape dough into 1 inch balls.

7. Mix together 1 cup confectioners' sugar and 1 teaspoon cinnamon; roll balls in cinnamon mixture.

8. Bake for 15 to 20 minutes or until nicely browned.

9. Cool cookies on wire racks.

Makes 24 servings.

"A Mexican-style cookie rolled in cinnamon sugar."

Margarita Cake

Ingredients for cake:

1 (18 ¼ ounce) package orange cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
½ cup vegetable oil
2/3 cup water
¼ cup lemon juice
¼ cup tequila
2 tablespoons triple sec liqueur

Ingredients for Glaze:

1 cup confectioners' sugar
1 tablespoon tequila
2 tablespoons triple sec liqueur
2 tablespoons lime juice

Directions for the cake:

1. Preheat oven to 350°F/175°C.

2. Grease and flour a 10 inch Bundt pan.

3. In a large bowl combine cake mix, pudding mix, eggs, oil, water, lemon juice ¼ cup tequila and 2 tablespoons triple sec.

4. Beat for 2 minutes.

5. Pour batter into prepared pan.

6. Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean.

7. Cool in pan for 10 minutes; remove to rack and pour glaze over cake while still warm.

Directions for the glaze:

1. In a small bowl, combine confectioners' sugar with 1 tablespoon tequila, 2 tablespoons triple sec and 2 tablespoons lime juice.

2. Mix until smooth.

Makes 12 servings.

Pecan Sandies

Ingredients:
½ pound (225 g) butter at room temperature
1 cup (250 ml) sugar
1 egg
2 teaspoon (10 ml) vanilla extract
½ teaspoon (2 ml) salt
2 cups (500 ml) all-purpose flour
1 cup (250 ml) chopped pecans
¼ cup (60 ml) sugar mixed with ½ teaspoon (2 ml) cinnamon

Directions:
1. Preheat oven to 350°F/180°C.

2. Cream the butter and sugar until light and fluffy.

3. Stir in the egg, vanilla, and salt.

4. Stir in the flour until smooth, then add the pecans.

5. Chill covered for 45 minutes.

6. Divide the dough into three or four pieces and form each into a log about 1 ½ inches (7 cm) in diameter.

7. Wrap in plastic wrap and chill for 2 hours.

8. Spread the sugar and cinnamon mixture on a plate and roll the logs in the mixture to coat the sides.

9. Cut the dough into thin slices and place on an ungreased baking sheet.

10. Bake in batches until the edges are golden, about 15 minutes.

11. Transfer to wire racks to cool.

Makes about 48 cookies.

Scottish Recipes Compliments of Cait Miller

Cullen Skink (Soup)

Submitted by: Cait Miller
http://caitmiller.kabeka.com

Ingredients:
1 large smoked haddock (weighing about 2 pounds)
1 medium onion, finely chopped
1 ½ pints (900ml) milk
2 tablespoons butter
8 ounces mashed potato
Salt
Pepper
1 bay leaf
Chopped parsley
Water
Triangles of toast (as an accompaniment)

Directions:
1. Cover the smoked haddock with water, in a shallow pan, skin side down. Bring to a boil and simmer for 4 or 5 minutes, turning once.

2. Take the haddock from the pan and remove the skin and bones.

3. Break up the fish into flakes, return to the stock and add the chopped onion, bay leaf, salt and pepper.

4. Simmer for another 15 minutes.

5. Strain, remove the bay leaf but retain the stock and fish.

6. Add the milk to the fish stock and bring back to a boil.

7. Add enough mashed potato to create the consistency you prefer (don't be afraid to make it rich and thick!)

8. Add the fish and reheat.

9. Check for seasoning.

10. Just before serving, add the butter in small pieces so that it runs through the soup.

11. Serve with chopped parsley on top, accompanied by triangles of toast.

Leek and Potato Soup

Submitted by: Cait Miller
http://caitmiller.kabeka.com

Ingredients:
6 potatoes, diced
3 leeks, chopped
1 ¼ pints (750ml or 3 cups) chicken stock
Salt to taste
Freshly ground black pepper to taste
1 ounce (25g or ¼ stick) butter or margarine
2 ounces (50g or ½ cup) grated cheddar cheese

Directions:
1. Boil the potatoes and leeks in water for about 15 minutes until the potatoes start to disintegrate.

2. Season to taste with salt and pepper.

3. Work in the butter or margarine and serve with a sprinkling of grated cheese.

Scotch Broth

Submitted by: Cait Miller
http://caitmiller.kabeka.com

Ingredients:
¼ pound pearl barley
¼ pound dried peas
½ pound mutton or braising beef steak
Water
2 tablespoons salt
3 leeks
3 carrots
1 turnip (swede)
1 small white cabbage or 5 – 6 leaves of kale
1 onion
1 ounce parsley
A little black pepper

Directions:
1. Before going to bed soak the barley and dried peas in water. It doesn't really matter what the temperature of the water is but I prefer to set the barley and peas going in boiling water.

2. The next day place the beef in a saucepan, cover with cold water, add the salt and bring to a boil.

3. Simmer gently for about an hour.

4. While the meat is cooking, chop up the carrots and turnip into small cubes. Also chop the onion, leeks, and cabbage (or kale) finely.

5. Add the soaked barley and peas to the boiling mutton or beef and then add the prepared vegetables and allow the mixture to simmer for an hour. If the level of the liquid should fall too low add extra boiling water.

6. Fifteen minutes before the end of the second hour, add the chopped fresh parsley together with a little freshly ground black pepper.

"The broth can be served straight away but tastes even better upon re-heating the next day so never make small quantities of Scotch Broth, always plan on two days worth. It is said that in some households the broth pot is constantly on the stove and is merely added to as required."

"Inter-change the vegetables and meat at will but do not leave barley off your list of ingredients. Scotch Broth has been called "the porridge of the evening" in so far as saying that it is good rib-sticking stuff that can be a great meal on its own."

Cock-a-Leekie Soup

Submitted by: Cait Miller
http://caitmiller.kabeka.com

Ingredients:
3 pounds boiling chicken (giblets removed)
3 slices of streaky bacon
1 pound shin of beef
2 pounds leeks
1 large onion
5 fluid ounces Scotch Whiskey
4 pints water
1 tablespoon dried tarragon
Salt and pepper
8 pre-soaked prunes (optional but traditional)

Directions:
1. Mix the whiskey, tarragon and sugar in the water.

2. Chop up the bacon and place the chicken, bacon and beef in a large bowl and pour the whiskey marinade over it.

3. Leave to soak overnight.

4. Place the chicken etc in a large soup pot.

5. Chop up the leeks, (reserve one) and onion and add to the pot.

6. Salt and pepper to taste. Bring to a boil, cover and simmer for 2 hours, removing any scum as required.

7. Remove the chicken from the pot, and remove skin and bones.

8. Chop the meat into small pieces and return to the pot.

9. Cut up the shin of beef, if required.

10. Add the prunes and the last chopped leek and simmer for 10 to 15 minutes.

"It will serve up to 8 people."

Ham and Haddie Pie

Submitted by: Cait Miller
http://caitmiller.kabeka.com

Ingredients:
12 ounces (375g) smoked haddock
4 ounces (125g or ½ cup) chopped bacon
8 ounces (250g) tomatoes, sliced
2 ounces (60g or ½ a stick) grated Scottish Cheddar Cheese (or similar)
Small quantity butter for frying
1 small onion, chopped
2 ounces (60g or ½ a cup) breadcrumbs
2 – 3 tablespoons water

Directions:

1. Preheat oven to 375°F/190°C/Gas Mark 5.

2. Grease a medium size ovenproof dish.

3. Melt the butter in a pan and fry the onion until it is soft.

4. Add the chopped bacon and cook for another 2 or 3 minutes.

5. Arrange half of the tomato slices in the dish and cover with the onion and bacon mixture.

6. Put the haddock on top of this and top with the remaining tomato slices.

7. Pour on the water and sprinkle with the breadcrumbs and cheese.

8. Cover with a lid or kitchen foil and cook for 20 minutes.

9. Remove the lid or foil and cook for another ten minutes until the topping has turned brown.

"Bacon and smoked haddock (haddies) go very well together in this tasty pie. The quantities are sufficient for four people."

“Rumbled” Smoked Salmon

Submitted by: Cait Miller
http://caitmiller.kabeka.com

Ingredients:
8 ounces (250g) cooked cabbage
1 pound (500g) cooked and mashed potatoes
1 small onion, finely chopped
6 ounces (185g) sliced smoked salmon
3 ounces (90g or ¾ stick) butter
3 fluid ounces (90ml or 6 tablespoons or ½ cup) soured cream
Salt and pepper to taste

Directions:
1. Preheat oven to 375°F/190°C/Gas Mark 5.

2. Grease a large baking tray

3. Fry the finely chopped onion in butter in a pan until soft and golden (but not burnt).

4. Remove from heat, add the cooked cabbage and mashed potatoes, season with salt and pepper to taste and mash the mix well.

5. Shape into rounds about ¾ inch thick and to a size that suits you.

6. Place the rounds on the greased baking tray and cook for 10 to 15 minutes (depending on size).

7. Allow to cool a little and place a folded slice of smoked salmon on each round with a teaspoonful of soured cream on top.

Salmon and Whiskey Sauce

Submitted by: Cait Miller
http://caitmiller.kabeka.com

Ingredients:
6 salmon steaks

Ingredients for poaching:
5 fluid ounces (150ml or 2/3 of a cup) Scotch Whiskey
¼ pint (5 fluid ounces, or 150ml, or 2/3 of a cup) water
8 black peppercorns
3 bay leaves
1 chopped carrot
1 finely chopped onion
3 tablespoons lemon juice
½ teaspoon thyme
Salt and pepper to taste

Ingredients for Whiskey Butter Sauce:
3 egg yolks
1 tablespoon lemon juice
4 ounces (125g or one stick) butter
3 tablespoons Scotch Whiskey
3 tablespoons of the liquid used for poaching

Directions:
1. Place all ingredients for the poaching liquid in a pan and gently poach the salmon for 7 – 10 minutes or until the fish is cooked.

2. Strain and reserve the poaching liquid.

3. Place the salmon on a warm serving plate, cover and keep hot.

4. Make the butter sauce by whisking the egg yolks and lemon juice together.

5. Place in a heatproof bowl and set over a pan of hot but not boiling water on a very low heat.

6. Whisk until the mixture begins to thicken.

7. Stir in the butter gradually, allowing a small amount to melt at a time. If any lumps appear in the mixture, remove the bowl from the heat and add a teaspoon of cold water before placing back on the heat.

8. Once all the butter has been mixed in and the sauce is to the required thickness, remove from the heat and add in the 3 tablespoons of whiskey and the 3 tablespoons of poaching liquid.

9. Pour over the salmon and serve with fresh vegetables.

Dundee Lamb Chops

Submitted by: Cait Miller
http://caitmiller.kabeka.com

Ingredients:
4 legs of lamb chops
2 ½ fluid ounces (75ml or 5 tablespoons) vinegar
½ teaspoon ground ginger
4 tablespoons marmalade – from Keiller's of Dundee to be authentic
4 slices orange for garnish
2 ounces (60g or ½ stick) butter
2 ½ fluid ounces (75ml) water
½ teaspoon paprika
Salt and pepper to taste

Directions:
1. You will need a frying pan with a heavy base and a close fitting lid.

2. First, brown the chops in the butter.

3. Sprinkle the ginger, paprika, salt and pepper over the chops and add water and vinegar.

4. Place a generous tablespoon of marmalade on the top of each chop.

5. Bring to a slow simmer and cook for 45 minutes on a very low heat.

6. If required, add a little extra water.

7. Serve with a twist of orange on top of the chops and with boiled potatoes and fresh vegetables.

Kedgeree

Submitted by: Cait Miller
http://caitmiller.kabeka.com

Ingredients: (to serve 4 people)
2 fillets of smoked haddock, bones and skin removed
2 hard boiled eggs, shelled and chopped finely (some people add more than 2)
¾ pound (350g or 3 cups) long grain basmati rice (or brown rice)
10 fluid ounces (300ml or 1 ¼ cups) milk to poach the fish
2 ounces (50g or ½ stick) butter
1 ¼ pints (750ml or 3 cups) chicken stock
Small onion, peeled and finely chopped
1 bay leaf
1 teaspoon curry powder (or to your own taste)
½ teaspoon grated nutmeg
Ground pepper to taste

Directions:
1. Preheat oven to 350°F/180°C/Gas Mark 4.

2. Cook the onion gently in the butter and add the rice, stirring to coat the rice in butter.

3. Add the stock and bring to a boil.

4. Add the bay leaf, cover and cook in the oven for about 20 minutes or until the rice has absorbed the stock.

5. Remove the bay leaf at the end of cooking.

6. Poach the fish in hot milk for 5 minutes and drain just before the rice is ready.

7. Flake the fish.

8. When the rice is ready, stir in the flaked fish, chopped eggs, curry powder, nutmeg and pepper, using a fork to stir the flaked fish (to prevent the rice from breaking up).

"Kedgeree is often served with softly scrambled eggs but you may prefer mashed potatoes."

Stovies

Submitted by: Cait Miller
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Ingredients:

4 ounces cold, diced lamb (2/3 of a cup)

1 ½ pounds potatoes, peeled and sliced. (Some people use alternate thin and thicker slices – the thin ones then turn to mush.)

1 (or 2 if you prefer) large onion, very thinly sliced

1 level tablespoon good quality dripping (from meat or bacon). If dripping is not available, cooking oil will do (thought not as good a flavor).

Stock or water
Salt and pepper, nutmeg or allspice for seasoning
Chopped parsley or chives

Directions:

1. Melt the dripping in a large pan (preferable with a tight fitting lid).

2. Add a layer of sliced potatoes, then a layer of onion and next a layer of meat.

3. Add enough stock or water to cover (though some prefer their stovies dry, in which case add only 2 – 3 tablespoons).

4. Then repeat the layers once again and season the dish thoroughly – in addition to salt and plenty of pepper, add some nutmeg or allspice.

5. Cover and cook over a low to moderate heat (shaking the pan occasionally) for about 30 minutes or until the potatoes are tender and the liquid is absorbed.

6. Serve with a sprinkling of chopped parsley or chives (or chervil).

Chicken Bonnie Prince Charlie

Submitted by: Cait Miller
http://caitmiller.kabeka.com

Ingredients:
4 chicken breasts, skinned and boned
2 or 3 tablespoons of Drambuie
8 tablespoons (4 fluid ounces or 125ml or ½ cup) chicken stock
8 fluid ounces (250ml, or 1 cup) double cream (whipping cream)
3 ounces (125g or ¾ stick) butter
1 ounce (25g) flaked almonds
4 apples
A little flour,
Salt and pepper

Directions:
1. Flour and season the chicken breasts and fry in hot butter in both sides.

2. When they are well browned, sprinkle with Drambuie, add the chicken stock, cover and simmer for 10 minutes.

3. While the chicken is cooking, peel and core the apples. Cut them into thick slices and cook gently in butter until fairly soft – do not stir to avoid mashing.

4. Remove the chicken to a serving dish, when ready, and keep warm in the oven.

5. Make the sauce by adding more Drambuie, if required, to the stock left in the pan and gently stir in the cream.

6. Heat but do not boil.

7. Add the roasted flaked almonds.

8. Cover the chicken with this sauce and garnish with the sliced apple.

Shepherd's Pie

Submitted by: Cait Miller
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Ingredients:
1 pound (450g) minced lamb
1 ½ pounds (700g) potatoes
1 large onion, chopped
2 ounces (50g) Mushrooms, sliced
1 bay leaf
2 carrots, diced
1 ounce (25g) plain flour
1 tablespoon tomato puree
1 ounce (25g) butter
4 tablespoons Milk
½ pint (300ml) lamb or beef stock
2 ounces (50g) cheese

Directions:
1. Preheat oven to 400°F/200°C/Gas Mark 6.

2. Dry fry the lamb with the chopped onion, bay leaf, sliced mushrooms and diced carrots for 8 – 10 minutes.

3. Add the flour and stir for 1 minute.

4. Slowly blend in the stock and tomato puree.

5. Cook, stirring, until the mixture thickens and boils.

6. Cover and simmer gently for 25 minutes.

7. Remove the bay leaf and place in a 1/7 liter (3 pint) oven proof-serving dish.

8. At the same time, cook the potatoes in boiling water for 20 minutes until tender.

9. Drain well, mash with the butter and milk and mix well.

10. Spread on top of the mince mixture and sprinkle over the grated cheese.

11. Bake for 15 to 20 minutes.

12. Serve hot with green vegetables.

Chicken in the Heather

Submitted by: Cait Miller
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Ingredients:
1 whole chicken, minus giblets
3 fluid ounces (90ml or under ½ cup) light cooking oil
4 fluid ounces (125g or ½ cup) clear heather honey
Salt and pepper (freshly ground black pepper if you have it)
3 ounces (100g) French mustard
½ teaspoon curry powder ((yes, curry powder)
1 clove chopped garlic

Directions:
1. Preheat oven to 375°F/190°C/Gas Mark 4.

2. Place the chicken in an ovenproof casserole dish.

3. Mix all the other ingredients together and pour over the chicken.

4. Cover the dish and cook for 1 hour in the oven.

5. Baste the chicken thoroughly with the juices and sauce and return to the oven for another half hour uncovered.

6. The chicken will brown as a result.

7. Serve with boiled or creamed/mashed potatoes and fresh vegetables.

Cloutie Dumpling

Submitted by: Cait Miller
http://caitmiller.kabeka.com

Ingredients:
4 ounces shredded suet or margarine (margarine makes a lighter dumpling)
8 ounces (2 ½ cups) flour
4 ounces oatmeal
3 ounces sugar
1 rounded teaspoon baking powder
8 ounces mixed currants/sultanas/chopped raisins
1 or 1 ½ teaspoon each of ground cinnamon and mixed spice
1 teaspoon golden syrup (light corn syrup is the closest in North America)
2 eggs, beaten
¾ tablespoons buttermilk

Directions:
1. Sift the flour and rub in the fat (suet or margarine) in a large mixing bowl.

2. Add all the other dry ingredients and mix with a wooden spoon.

3. Make a well in the center and add the syrup and eggs and mix well.

4. Add enough buttermilk to make a soft but firm batter.

5. At Christmas, cooks often wrapped small coins (in the old days a silver three-penny piece was popular) in greaseproof paper and placed them in the dumpling. If you do add coins, warn those eating the dumpling so as to avoid broken teeth!

6. You now have a choice of container. The traditional way was with a cloth. Dip it first in boiling water and flour it well before adding the mixture.

7. Tie the top, making sure there is enough room for expansion.

8. Place a saucer or plate in the bottom of a saucepan and stand the dumpling in the cloth on top.

9. Cover with boiling water and cook for 2 ½ to 3 hours.

10. Alternatively, you can use an 8-cup basin or pudding steamer, which has been lightly greased with melted butter. Allow a 1 inch space at the top (even if this means throwing away some of the mixture – you need the sauce for expansion).

11. Cover the steamer or basin with a greased sheet of foil and pour boiling water into the steamer until it comes 2/3 up the side.

12. Boil for 3 hours.

13. Turn out the dumpling and either serve hot with custard or cold with cream.

"Sometimes spelt 'Clootie' it gets its name from the 'clout' or cloth in which it was traditionally boiled. This is a favorite at Christmas time."

Caramel Shortbread

Submitted by: Cait Miller
http://caitmiller.kabeka.com

Ingredients for Biscuit Base:
8 ounces (200g or 2 cups) plain flour
6 ounces (150g or 1 ½ sticks) margarine
3 ounces (75g or ½ cup) caster (fine white) sugar

Ingredients for Filling:
2 ounces (25g or ½ stick) margarine
2 ounces (25g or between ¼ and ½ cup) soft brown sugar
1 large tin of condensed milk

Ingredients for Topping:
8 ounces (200g or 1 cup) light brown chocolate

Directions:
1. Pre-heat oven to 340°F /170°C (320°F/160°C if fan assisted).

2. Rub the margarine and flour together in a bowl until you have a mix which is similar to breadcrumbs. Stir in the sugar.

3. Spread the mixture evenly into a 9-inch (23cm) square tin, which has been lined with baking parchment.

4. Bake for approximately 35 minutes until it is golden brown. Allow the base to cool.

5. Heat the filling ingredients together in a pot, making sure that you stir it constantly (otherwise it will stick) until it begins to simmer.

6. Continue stirring until it thickens (which it should do in a few minutes).

7. Spread the filling evenly over the base and again allow to cool.

8. Melt the chocolate so that you can spread it over the filling.

9. When it has cooled and you are ready to eat it, cut up into squares or rectangles with a sharp knife.

"Caramel Shortcake is often called 'Millionaires' Shortbread."

Caledonian Cream

Submitted by: Cait Miller
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Ingredients for cream:
4 ounces cream cheese (about ½ cup)
4 fluid ounces double cream (about ½ cup)
1 tablespoon marmalade (thick, bitter marmalade is suggested but use what you have)

2 tablespoons brandy or rum
2 teaspoons lemon juice
Sugar to taste

Ingredients for Base:
4 oranges, segmented and the pith removed

Directions:
1. Blend all the ingredients for the cream in a liquidizer until smooth.

2. Place the oranges in flour long-stemmed glasses and, if you want, add a teaspoon of brandy (or rum) to these.

3. Add the cream on top. Garnish with some orange zest (boil for a few minutes in water to reduce the bitterness).

4. Serve chilled.

Shortbread

Submitted by: Cait Miller
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Ingredients:
6 ounces plain flour
4 ounces soft butter
2 ounces caster (granulated) sugar
1 ounce cornflour (cornstarch)

Directions:
1. Preheat oven to 325°F/170°C/Gas Mark 3.

2. Mix the butter and sugar together (preferably with a wooden spoon) until it is pale and creamy.

3. Sieve both the flour and the cornflour/cornstarch into the bowl and mix well.

4. Put a small amount of flour on your working surface and place the dough on this.

5. Shake a little flour on top and roll out about ¼ inch thick.

6. Prick with a fork and cut into rounds with a cutter or, if you want one large round shortbread, pinch the edges with thumb and finger all round.

7. Use a palette knife to lift the shortbread onto an oiled baking tray and bake for 25 minutes in a preheated oven.

8. If the biscuits are ready, they will be pale brown and crisp; if not, return to the oven for 5 or 10 minutes.

9. Shake a small amount of caster/granulated sugar on the top of the shortbread immediately after they have been removed from the oven.

10. Use a palette knife to move them to a cooling rack and store in an airtight tin once they are cold.

Cranachan

Submitted by: Cait Miller
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Ingredients:
3 ounces (1/2 cup) pinhead or coarse oatmeal
½ pint double cream
1 tablespoon Drambuie (optional)

Directions:
1. Toast the oatmeal in a frying pan on a high heat until lightly brown.

2. Whisk the cream into a soft consistency and mix in the oatmeal and Drambuie (alternatively, use a few drops vanilla essence or other flavoring of your choice).

3. Serve in tall glasses.

"A popular variation is to mix in 6 ounces (1 ½ cups) of fresh raspberries. Or use vanilla ice cream instead of cream or serve with shortbread."

"This is a popular Scottish dessert and there are many variations and names such as Cream Crowdie."

Whiskey Chocolate Pudding

Submitted by: Cait Miller
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Ingredients for the pudding:
4 ounces (110g or ½ cup) castor/granulated sugar
4 ounces (110g or 1 stick) margarine
2 ounces (60g or ½ cup) cocoa powder or drinking chocolate
6 ounces (170g or 1 ½ cups) flour
2 eggs
2 tablespoons (25ml) whiskey
2 tablespoons skimmed milk
2 ounces (50g or ½ cup) soft berries of choice

Ingredients for the sauce:
4 ounces (140g) dark chocolate (70% cocoa)
6 fluid ounces (150g or ¾ cup double cream)
2 tablespoons (25ml) Macallan Whiskey
1 tablespoon golden syrup (light corn syrup is the closest in the US)

Directions:

1. Blend sugar and margarine until light and fluffy.

2. Sieve cocoa powder or chocolate into flour.

3. Whisk eggs together, then add to sugar/margarine mix, adding a little flour mix to thicken.

4. Add Whiskey and more flour mix until both flour and whiskey have been used.

5. Add skimmed milk, to soften.

6. Grease 4 individual pudding moulds with margarine and dust with caster sugar.

7. Place a spoonful of the mix into each mould, cover with tin foil and secure tightly.

8. Place in a pot of warm water, which reaches halfway up the moulds.

9. Bring to a boil then simmer for 40 minutes.

10. For the sauce: melt chocolate in a bowl over boiling water, add cream, whiskey and syrup.

11. Remove puddings and place on plates.

12. Then pour the chocolate sauce over adding a few soft berries before serving.

Scones

Submitted by: Cait Miller
http://caitmiller.kabeka.com

Ingredients:

8 ounces (250g or 2 cups) self-rising flour (or all-purpose flour with 3 teaspoons baking powder in North America)

1 ounce (25g or ¼ stick) butter or margarine
¼ pint (140ml or ½ to ¾ cup) sour cream
1 beaten egg
Pinch of salt

Directions:

1. Preheat oven to 400°F/200°C/Gas Mark 6.

2. Sift the dry ingredients together and then rub in the butter.

3. Pour in the sour cream and then the beaten egg in the center of the mixture and mix to obtain a soft elastic dough.

4. Turn out onto a floured surface and roll out to about ½ inch (1.2cm) thick.

5. Prick over with a fork and cut into small rounds with a cutter about 1 ½ inches (3.8cm) in diameter.

6. Bake in the oven for 10 to 15 minutes.

7. Scones are delicious if served warm.

"Cut in two and spread with butter and/or jam (preserves) to add even more flavor and moisture."

Wholemeal Scones

Submitted by: Cait Miller
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Ingredients:
6 ounces (175g or 1 ½ cups) wholemeal flour
6 ounces (175g or 1 ½ cups) white flour
2 teaspoons baking powder
2 ounces (60g or ½ stick) butter or margarine
2 teaspoons of syrup, warmed
Approximately ¼ pint (5 fluid ounces or 150ml or ½ cup) milk
Pinch of salt

Directions:
1. Preheat oven to 375°F/190°C/Gas Mark 5.

2. Mix the dry ingredients in a mixing bowl and then rub in the fat until it becomes like coarse breadcrumbs.

3. Stir in the melted syrup and then add enough milk to make a soft dough.

4. Turn out onto a floured surface and roll until quite thin.

5. Using a cutter, cut into rounds of about 1 ½ inches (3.8cm) in diameter.

6. Place the rounds on a floured baking sheet and cook in a pre-heated oven for 10 – 15 minutes.

7. Serve hot, spread with butter.

"This recipe originated a long time ago in the Scottish Women's Rural Institutes. They are best served hot, spread with butter."

Tablet

Submitted by: Cait Miller
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Ingredients (for 4 pounds/1.8kg tablet):
½ pound (225g) butter or margarine
1 pound (450g) sweetened condensed milk
4 pounds (1.8kg) castor sugar
1 pint (1/2 liter) water

Directions:
1. Using a non-stick pan, put the water on low heat and melt in the butter.

2. Add the sugar and bring to a boil.

3. It is important to keep stirring all the time.

4. Once it is boiling, stir in the condensed milk and simmer for 20 minutes.

5. Again, keep stirring to avoid it sticking or burning.

6. Take off the heat and beat vigorously for 5 minutes, adding the flavoring of your choice.

7. Pour into a rectangular greased tin and once it is partly cooled, cut into bars (roughly 5 inches long by ½ inch wide).

8. Once the tablet is cold, wrap the bars in waxed paper and store in an airtight jar or tin.

"Tablet is traditional sweet confection which, if you like sugary things, is irresistible! You can add some flavoring from essence/extract as well, if you wish."